





DESIGNERS
DISTRIBUTORS
CONSULTANTS
COMPLETE INSTALLATION • TERMS
EQUIPMENT BUILT TO SPECIFICATION

Dear Customer:

High standards in business ethics and customer relations have made Morello the fastest growing company of its kind. We invite you to compare quality, design and price with any other equipment dealer in the industry.

To efficiently serve the food service industry, we are constantly improving our facilities and techniques so you can utilize these in developing your restaurant or food service establishment.

Your interest in Morello is greatly appreciated. We believe the enclosed literature will provide you with complete information. However, if you have further questions, please do not hesitate to contact us or correspond directly with our Customer Service Department.

We look forward to the opportunity of proving our efficiency in handling your requirements.

Sincerely,

Bob Morello
President

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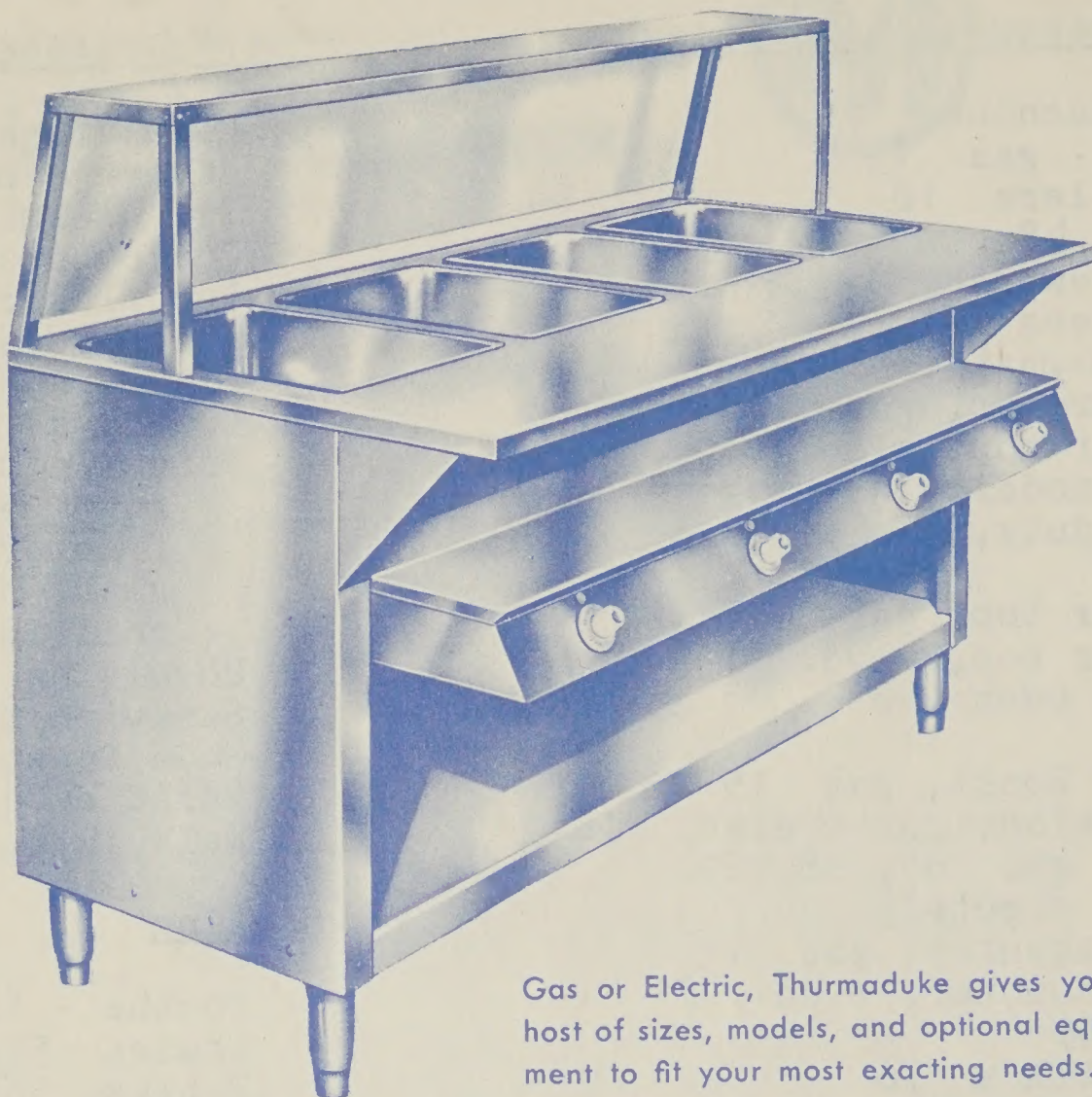
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HOT FOOD TABLES



Gas or Electric, Thurmaduke gives you a host of sizes, models, and optional equipment to fit your most exacting needs.

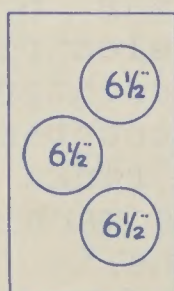
(Overhead Serving Shelf and Glass Protector optional extra)

DELUXE THURMADUKES

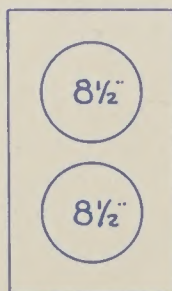
Top Openings (Sections)	Length	G A S		E L E C T R I C	
		Model No.	Type	Model No.	Type
STAINLESS STEEL BODY					
2	30 1/2"	S-2-SR	DLSS	E-2-SR	DLSS
3	44 1/2"	S-3-SR	DLSS	E-3-SR	DLSS
4	58 1/2"	S-4-SR	DLSS	E-4-SR	DLSS
5	72 1/2"	S-5-SR	DLSS	E-5-SR	DLSS
6	86 1/2"	S-6-SR	DLSS	E-6-SR	DLSS
7	100 1/2"	S-7-SR	DLSS	E-7-SR	DLSS
8	114 1/2"	S-8-SR	DLSS	E-8-SR	DLSS

Larger sizes available upon request.

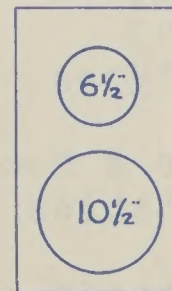
All units measure 34 1/2" high and 34 3/4" wide.



No. 31P



No. 32P



No. 33P

Polished die-formed stainless steel plates for round insets as shown on page No. 11. These plates fit flush against top and anchor inside spillage pans.

food warmers

No scorching, no scalding with Power-Temp! This all-purpose family of electric Food Warmers automatically holds desired food serving temperature with absolute precision.



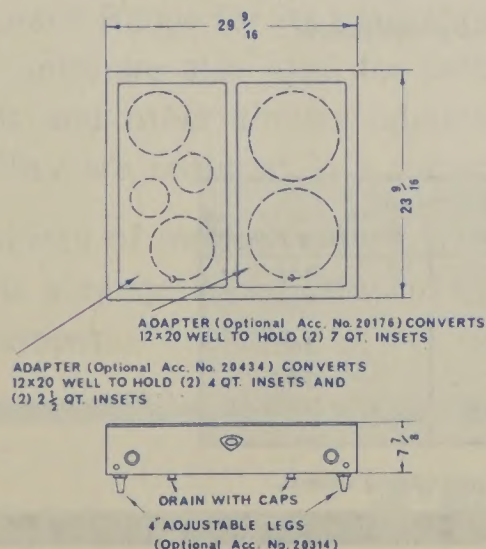
Model TMP
with Adapter Top (Acc. No. 20176) on left side.

GENERAL DATA

Model	*Insets Required	Volts A. C.	Watts	Ship. Wt.
TMP	2—#200 Pan (6 1/8" deep) **4—#8 1/2 (7 qt.)	115	1650	60 lbs.

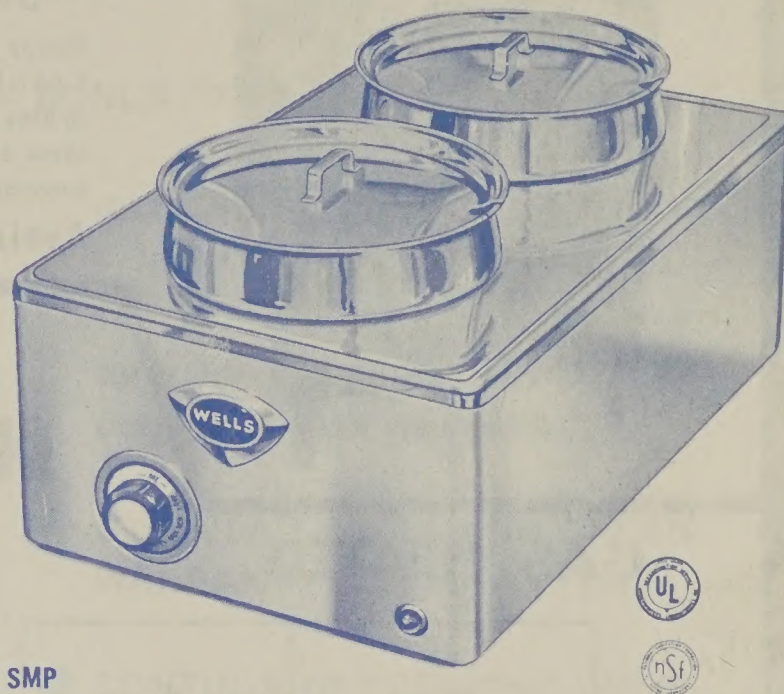
*All above appliances hold standard insets of various manufacturers. Insets not included in purchase price.
**Adapter Top (Acc. #20176) required for each side.

DIMENSIONS TMP MULTIPLE FOOD WARMER



PORTABLE • STAINLESS STEEL WET/DRY • ALL ELECTRIC!

Stainless steel on the inside as well as the outside, Power-Temp Food Warmers may be used with or without water. They keep any and all types of foods hot and tasty. 100% portable, too. Just plug cord set provided into any outlet. Only pennies a day to operate; yet one of the smartest investments you can make to build more menu variety and a higher margin of profit.



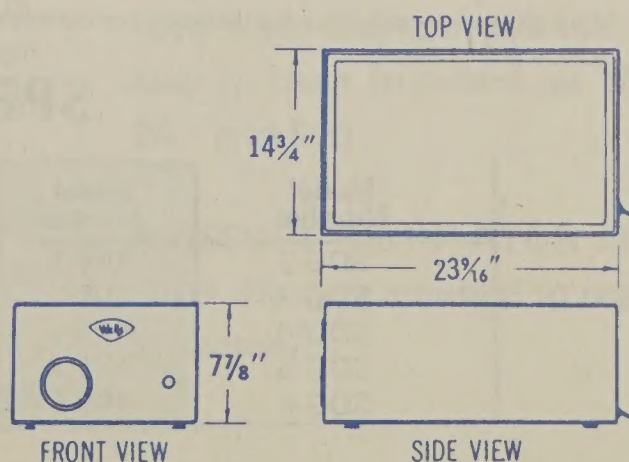
Model SMP
with Adapter Top (Acc. No. 20176).

GENERAL DATA

Model	No. of Wells	*Insets Required	Volts A. C.	Watts	Ship. Wt.
SMP	—	1—#200 Pan combinations	115	1000	27
SMP with Adapter #20176	2	2—#8 1/2 (7 qt.)			

*All above appliances hold standard insets of various manufacturers. Insets not included in purchase price.

DIMENSIONS SMP FOOD WARMER





RANGES

for small installations. These units may be joined together for added top surface or side broiler combinations . . .

MODEL A318

Oven Heat Control—Safety Oven Pilot—Automatic Lighting

Range with baked black enamel finish. A complete small range with all the basic CASTLE features. Four open top burners with automatic lighters; two cast iron top grates each 11½" x 27". Top size 23" x 27". Oven size 18" x 22" x 14½". Robertshaw control. Heavy oven insulation. Robertshaw safety oven pilot and shut off valve provides positive safety. Height to cooking top 34½". Weight 290 lbs.

Available without oven

HOT FOOD TABLES

GAS HEATED

Model Number	Total B.T.U.**
SDG-2	8,000
SDG-3	12,000
SDG-4	16,000
SDG-5	20,000
SDG-6	24,000

** Using natural, mixed or LP gas (liquid petroleum gas)

- specify type of gas when ordering table.



Model SDG-3 - Three Compartment
Popular size model for limited floor space.

ELECTRICALLY HEATED

Model Number	Electrical**		
	Volts	Phase	Total Watts at 240 Volts
SDE-2	208 or 240	1 or 3	2200
SDE-3	208 or 240	1 or 3	3300
SDE-4	208 or 240	1 or 3	4400
SDE-5	208 or 240	1 or 3	5500
SDE-6	208 or 240	1 or 3	6600

** All Startemp tables can be installed for operation on 208 or 240 volts, single or three phase power.

SPECIFICATIONS

Model Number	Model Number	Compartments	Dimensions		
			Length	Width*	Working Height
SDG-2	SDE-2	2	30"	24"	34"
SDG-3	SDE-3	3	44"	24"	34"
SDG-4	SDE-4	4	58"	24"	34"
SDG-5	SDE-5	5	72"	24"	34"
SDG-6	SDE-6	6	86"	24"	34"

*Add 10" for cutting board.



GAS RESTAURANT RANGES

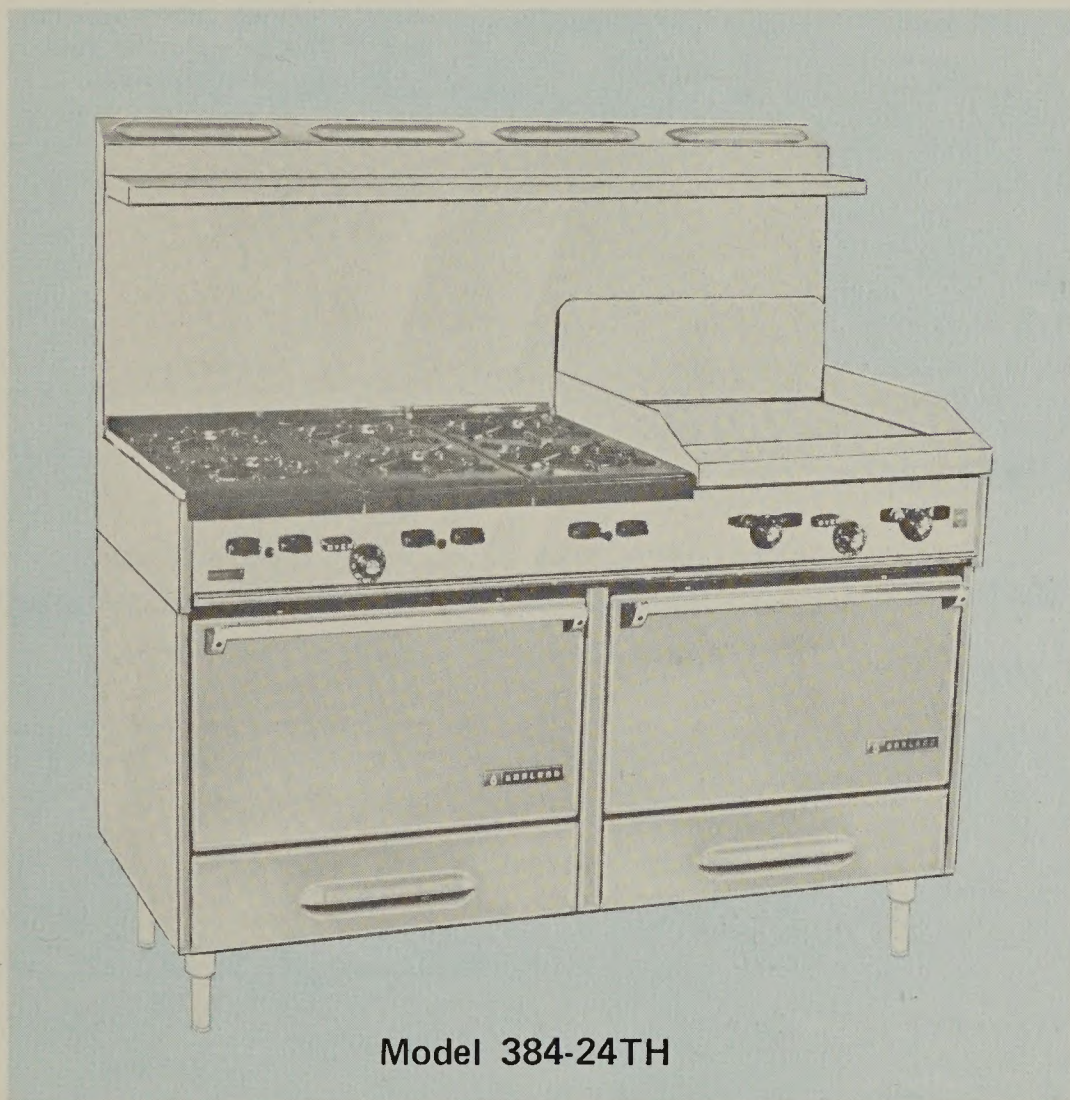
280 STANDARD SERIES with Porcelain Ovens

Specifications Cover Standard Features

380 CUSTOM SERIES with Continuous Cleaning Ovens

Specifications Cover Standard Features

— BONUS FEATURES CUSTOM SERIES —



Model 384-24TH

The 380 and 280 Series are designed to give the widest choice of medium duty gas ranges available. This series is known as the Restaurant Range for its adaptability in all types of restaurants. These units are also ideal for cafeterias, clubs, churches, small schools and other similar operations where big capacity and versatility are required in a minimum of space.

The variety of models and optional equipment makes available to you a range specifically created to match your individual requirements.

GARLAND'S 380 CUSTOM SERIES RANGE IS THE BEST BUY!

Has more maintenance saving features for trouble-free operation at only pennies per day extra !!

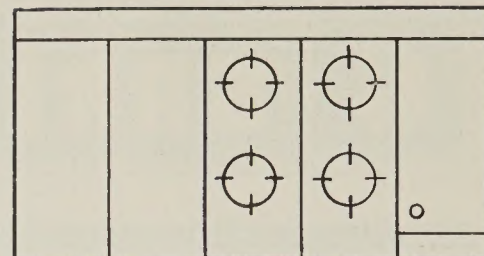
- ONE YEAR PARTS AND LABOR WARRANTY included in price.
- CONTINUOUS CLEANING OVEN, cleans as it cooks.
- "TRIPLE ACTION" H/D THERMOSTAT with Service Valve.
- CHROME STEEL BACK SPLASH on Hi-Shelf. Stainless Back Splash (removable) on Griddle.
- PORCELAIN BASE under cooking surface resists food acids, prevents metal corrosion.
- PORCELAIN GREASE CONTAINER under elevated griddles, resists food acids that corrode metal . . . easy to clean (standard on 12" and 24" griddles).
- PRESSURE REGULATOR STANDARD. Burners adjusted to regulator at factory.

GO New! GO GARLAND

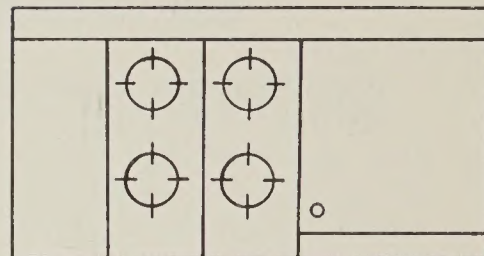


MODEL 384 — Custom *
MODEL 284 — Standard
 10 Open Burners...2 Ovens...w/Backguard
(optional with Single Oven)

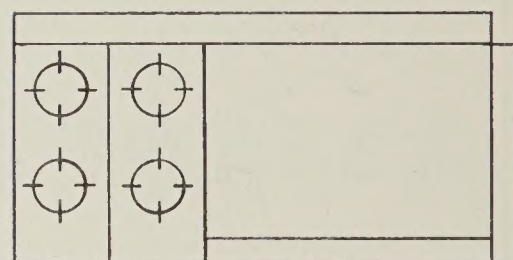
MODELS



***384-2-12TH / 284-2-12TH**
 4 Open Burners . . . 2 Hot Tops
 12" Griddle . . . 2 Ovens



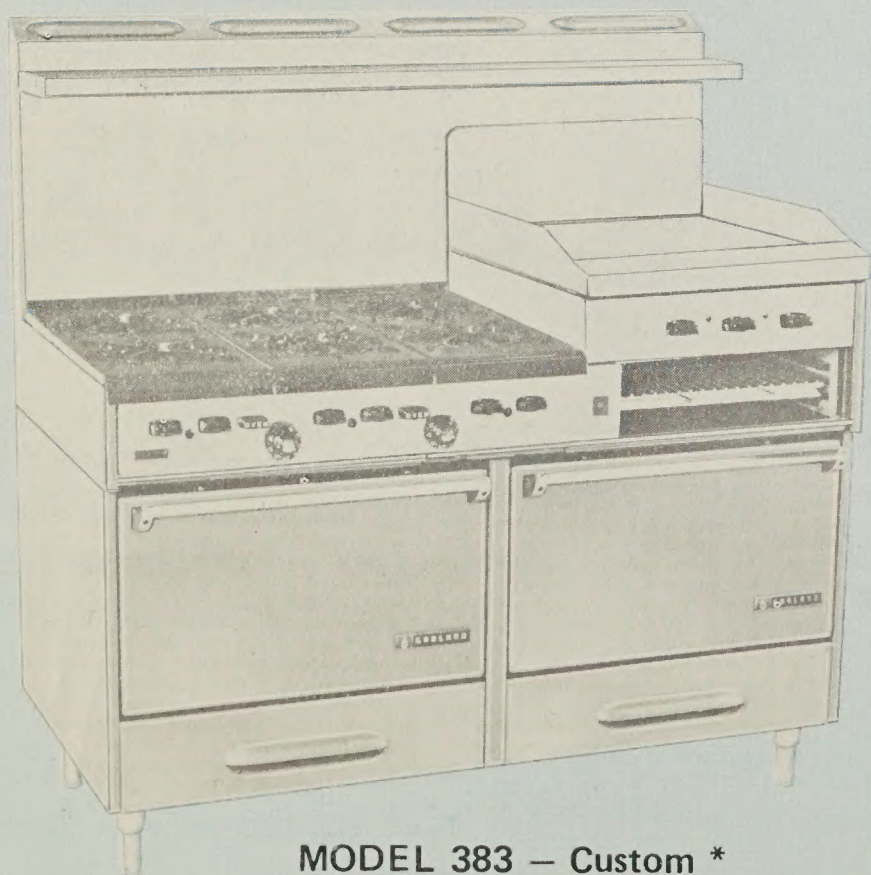
***384-1-24TH / 284-1-24TH**
 4 Open Burners . . . 1 Hot Top
 24" Griddle . . . 2 Ovens



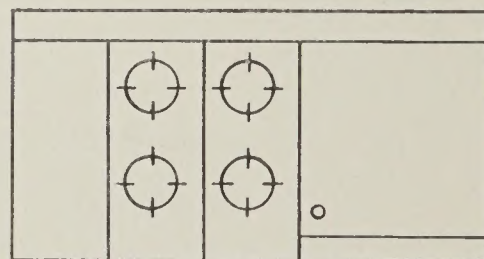
***384-36TH / 284-36TH**
 4 Open Burners . . . 36" Griddle
 2 Ovens

POPULAR MODELS ILLUSTRATED —

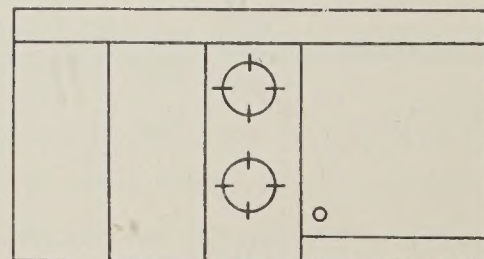
Other variations of cooking tops available.
 See Price List; also includes
 Restaurant Series Fryers and Salamanders.



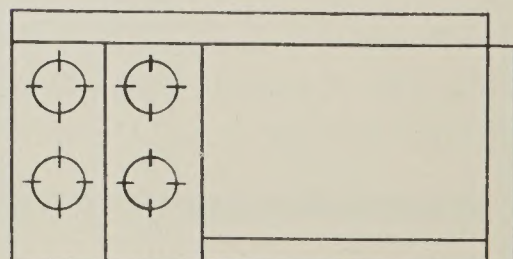
MODEL 383 — Custom *
MODEL 283 — Standard
 6 Open Burners...2 Ovens...w/Hi-Shelf
 24" Griddle and Broiler
(optional with Single Oven)



***383-1 / 283-1**
 4 Open Burners...1 Hot Top...2 Ovens
 24" Griddle and Broiler

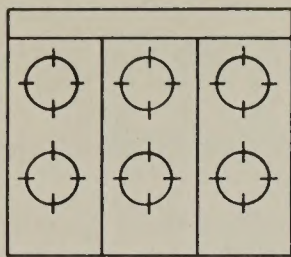


***383-2 / 283-2**
 2 Open Burners . . . 2 Hot Tops
 24" Griddle and Broiler . . . 2 Ovens



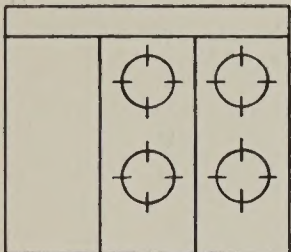
***385 / 285**
 4 Open Burners . . . 2 Ovens
 36" Griddle and Broiler

MODELS



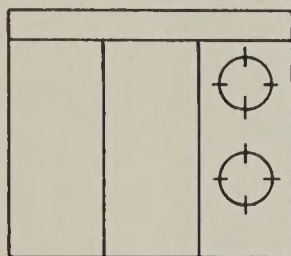
*386 / 286

6 Open Burners . . . 1 Oven



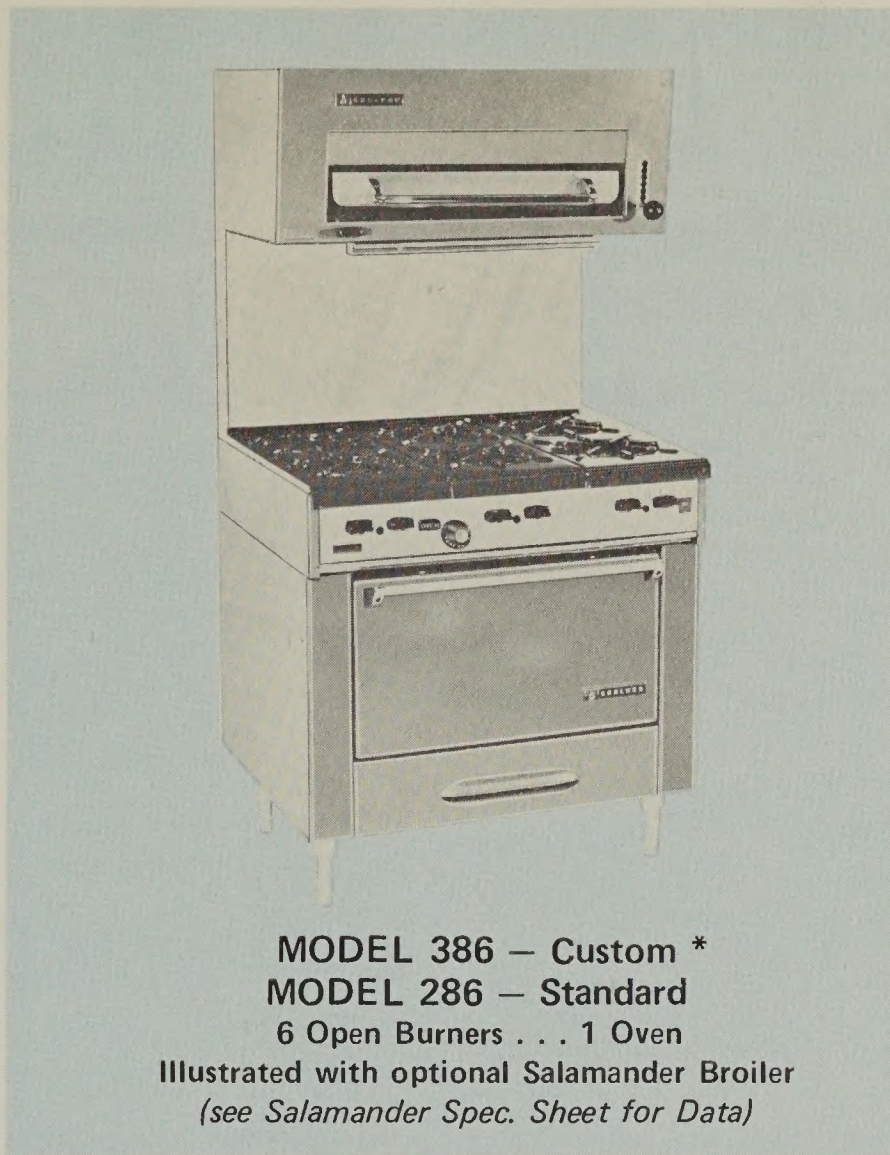
*386-1 / 286-1

4 Open Burners . . . 1 Hot Top
1 Oven



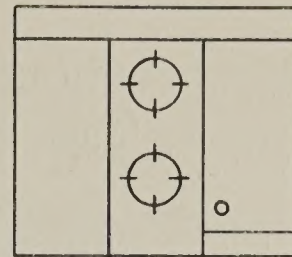
*386-2 / 286-2

2 Open Burners . . . 2 Hot Tops
1 Oven



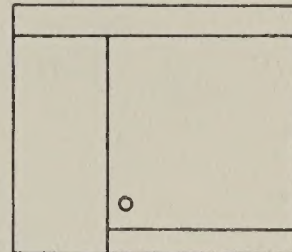
MODEL 386 — Custom *
MODEL 286 — Standard
6 Open Burners . . . 1 Oven
Illustrated with optional Salamander Broiler
(see Salamander Spec. Sheet for Data)

MODELS



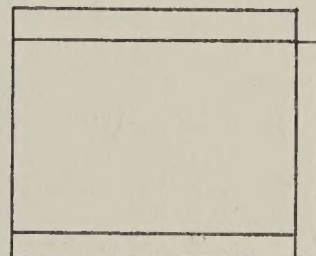
*386-1-12TH / 286-1-12TH

2 Open Burners . . . 1 Hot Top
12" Griddle . . . 1 Oven



*386-24TH / 286-24TH

2 Open Burners . . . 1 Hot Top
24" Griddle

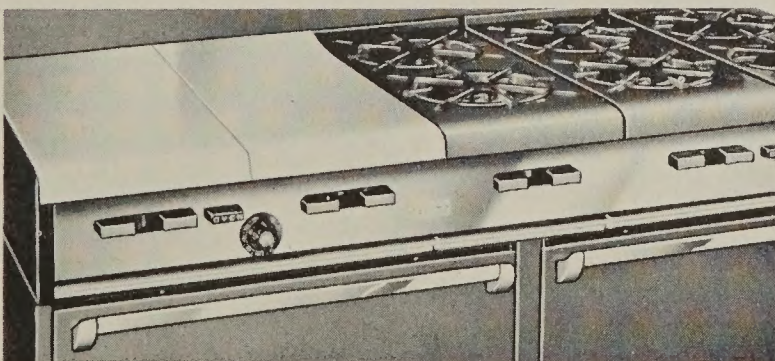


*386-36TH / 286-36TH

36" Griddle . . . 1 Oven

HOT TOP SECTIONS (Optional Extra)

To identify number of sections required, add suffix -1, -2, -3, -4, -5. NOTE: Each hot top section replaces one open burner section containing (2) open star burners.



Two Hot top sections shown

Hot Top Sections, standard on left side. Specify alternate location if desired.

Griddles are standard on right side. Specify alternate location if desired.

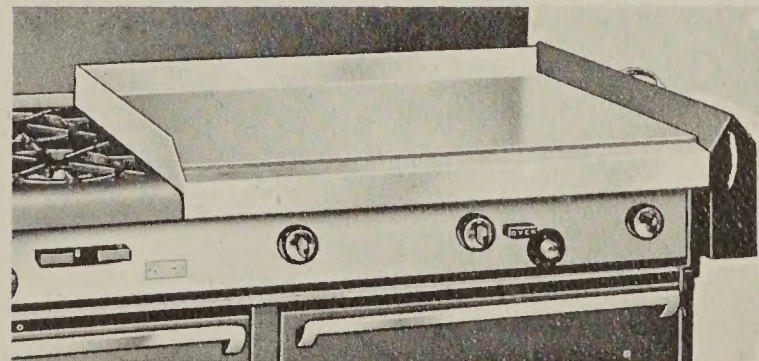
(Elevated Griddle/Broiler must be on right)

GRIDDLES (Optional Extra)

See specifications for type drain system available.

MANUAL VALVE CONTROLLED; To identify proper Griddle Size, add suffix:


- 12SG for 12" Griddle
- 24SG for 24" Griddle
- 36SG for 36" Griddle
- 48SG for 48" Griddle
- 60SG for 60" Griddle



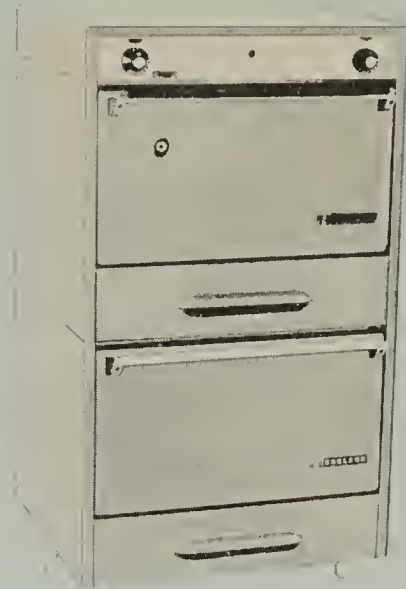
36" Steel griddle shown with thermostats & side drain

THERMOSTATICALLY CONTROLLED; to identify proper griddle,

- add suffix: -12TH for 12" Griddle
- 24TH for 24" Griddle
- 36TH for 36" Griddle
- 48TH for 48" Griddle
- 60TH for 60" Griddle



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Model 380-2—Custom
Model 280-2—Standard
DOUBLE OVEN

Double deck general purpose oven designed to supplement oven requirements for baking and roasting. See specifications for oven construction details.

Garland Introduced Continuous-Cleaning in Commercial Ranges in 1969 —

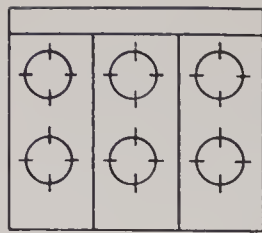
IT'S TIME HONORED, PROVEN WHOLLY EFFECTIVE,
AND IS A STANDARD FEATURE ON ALL 380 CUSTOM
SERIES RANGES!

The entire oven interior is initially coated with porcelain enamel and then finished by firing on a special catalytic enamel coating which automatically burns off spillage and spatter at normal cooking temperatures and continues to clean itself whenever the oven is in use.

It cooks and bakes better — no carryover food odors — cuts labor and fuel costs — drastically reduces fires in oven and ventilating system — less corrosion, longer equipment life — thermostats operate more efficiently, last longer.

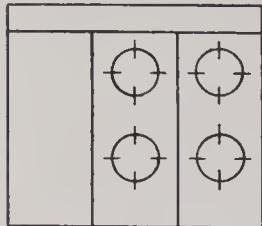


MODELS



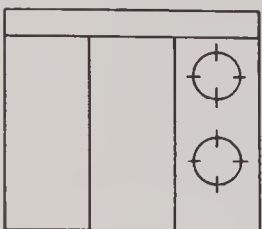
*386 / 286

6 Open Burners . . . 1 Oven



*386-1 / 286-1

4 Open Burners . . . 1 Hot Top
1 Oven



*386-2 / 286-2

2 Open Burners . . . 2 Hot Tops
1 Oven



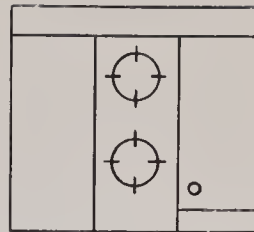
MODEL 386 — Custom *

MODEL 286 — Standard

6 Open Burners . . . 1 Oven

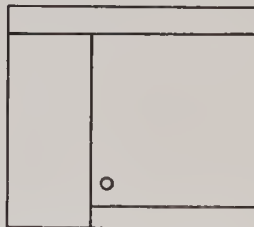
Illustrated with optional Salamander Broiler
(see Salamander Spec. Sheet for Data)

MODELS



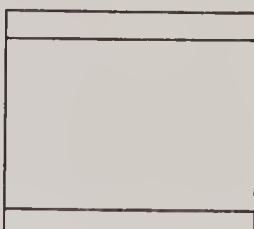
*386-1-12TH / 286-1-12TH

2 Open Burners . . . 1 Hot Top
12" Griddle . . . 1 Oven



*386-24TH / 286-24TH

2 Open Burners . . . 1 Oven
24" Griddle



*386-36TH / 286-36TH

36" Griddle . . . 1 Oven

SPECIFICATIONS

for 280 and 380 Series Ranges

CONSTRUCTION

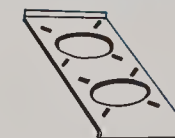
Shall be heavy gauge steel with welded front frame and heavy gauge channel formed base. Manifold and valves are concealed by chrome steel valve panel. Single deck condiment shelf with chrome trim is standard and has built-in flue with double wall construction. N.S.F. approved legs are standard equipment (casters are optional extra). Oven baked Garland Granite Gray metallic enamel is standard finish. Stainless steel or colored ranges available as optional extras.

OVEN

Shall be large general purpose oven thermostatically controlled (26¼" wide x 22" deep x 13½" high) designed with embossed side liners to achieve the maximum in convected thermal action for uniform heat distribution and control. Completely insulated w/rigidized rock wool insulation to prevent settling. Oven interior and deck are porcelainized. Burner compartment shall be lined with corrosion resistant steel. Heavy oven rack provided, adjustable in two positions. Oven door lining shall be porcelainized and insulated same as oven. Ribbed door opens level with deck and designed to support in excess of 250 lbs. Oven Burner shall be provided with 100% automatic ignition safety pilot. Door springs and automatic pilot valve located out of heat zone and easily accessible for maintenance.

OPEN BURNER SECTION

Shall consist of one 12" x 24" heavy gauge steel top open grates porcelainized with removable cast iron ring grates.

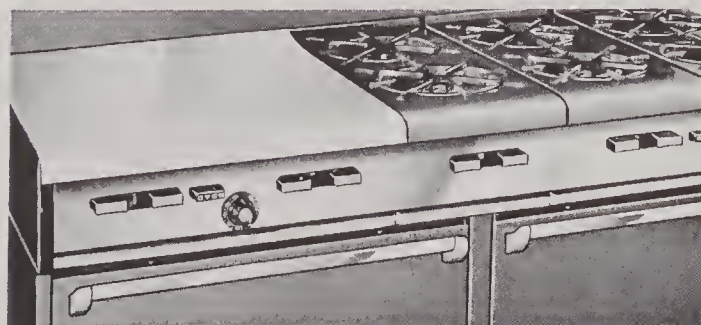


Each section shall be supplied with two star burners with automatic ignition by constant burning pilots.



HOT TOP SECTIONS (Optional Extra)

To identify number of sections required, add suffix -1, -2, -3, -4, -5. NOTE: Each hot top section replaces one open burner section containing (2) open star burners.



Two Hot top sections shown

Hot Top Sections, standard on left side. Specify alternate location if desired.

Griddles are standard on right side. Specify alternate location if desired.

(Elevated Griddle/Broiler must be on right)

GRIDDLES (Optional Extra)

See specifications for type drain system available.

MANUAL VALVE CONTROLLED; To identify proper Griddle Size, add suffix: -12SG for 12" Griddle
-24SG for 24" Griddle
-36SG for 36" Griddle
-48SG for 48" Griddle
-60SG for 60" Griddle



36" Steel griddle shown with thermostats & side drain

THERMOSTATICALLY CONTROLLED; to identify proper griddle,

add suffix: -12TH for 12" Griddle
-24TH for 24" Griddle
-36TH for 36" Griddle
-48TH for 48" Griddle
-60TH for 60" Griddle

RAISED GRIDDLE AND BROILER COMBINATION

(Available only in 24" and 36" size) Shall be highly polished heavy steel plate. Broiler below griddle especially suited for short order work. Both Griddle and Broiler are operated with three individually manual controlled burners. Ceramics radiants are provided for burners to reflect heat to adjustable broiler grid.

GRIDDLE (Optional Extra)

Shall be highly polished heavy steel plate in sizes from 12" to 60" in width, controlled by manual valve or thermostats for every 12" of griddle plate.

HOT TOP SECTIONS (Optional Extra)

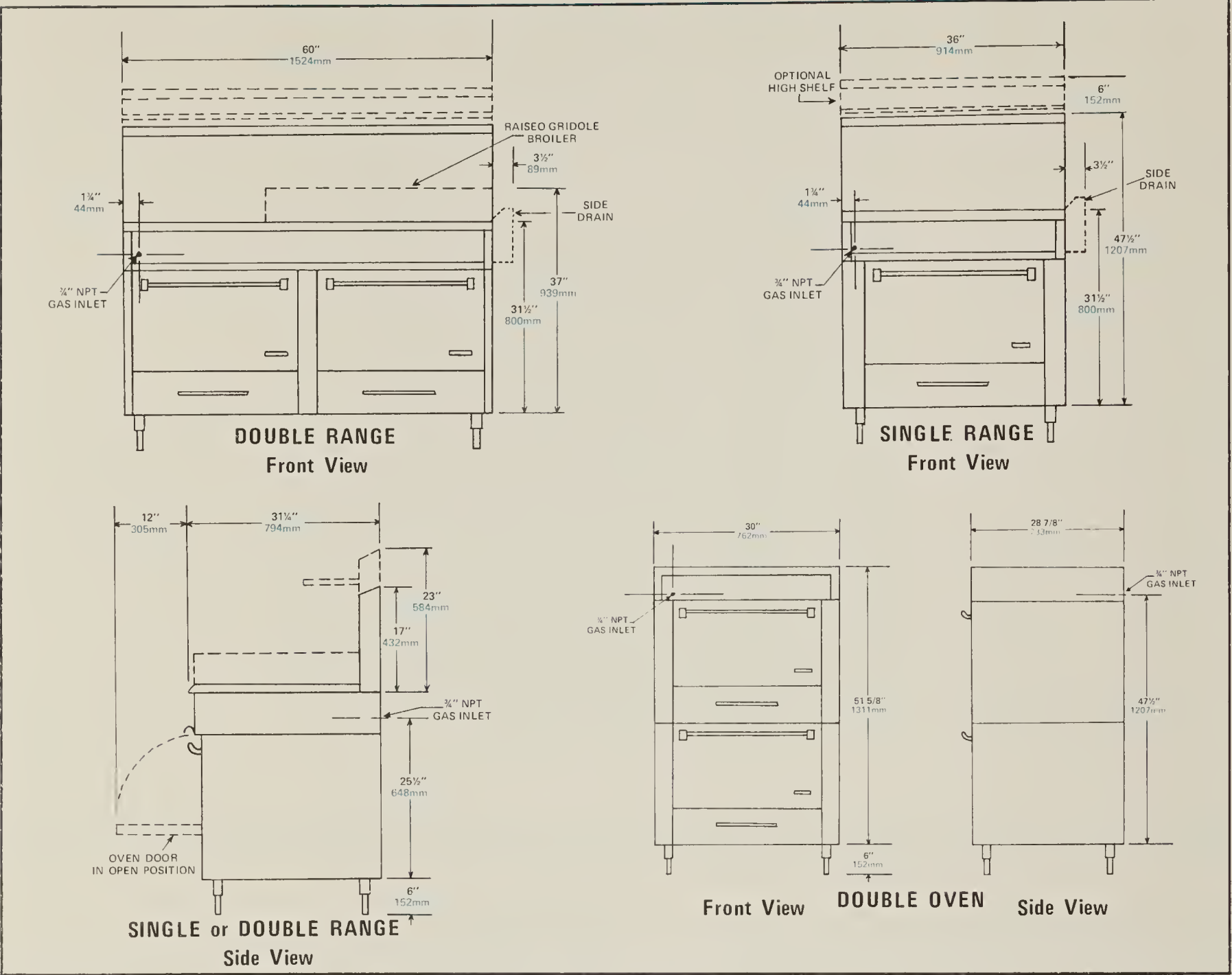
As an alternate cooking top can be provided. Entire top is usable cooking area heated uniformly by individual "H" burner with manual control. Each top is designed to replace two open burners at any time. Automatic pilot ignition provided for each section.



GREASE DRAIN SYSTEMS FOR GRIDDLES

Internal Grease Drain standard for 12" and 24". (Includes Elevated Griddle). Side grease container standard for 36", 48", 60". Side grease container optional extra for 24" (N.A. on 12").

SPECIFICATIONS & DIMENSIONS



BTU Per Hour Inputs			
Open Burner (each)	14,000	12" Griddle	18,000
12" Hot Top Section (each)	18,000	24" Griddle	36,000
Oven (each)	35,000	36" Griddle	54,000
24" Griddle and Broiler	43,500	48" Griddle	72,000
36" Griddle and Broiler	61,500	60" Griddle	90,000

IMPORTANT:

FOR OPTIMUM PERFORMANCE { Natural Gas Pressure — 7 Inches W.C.
L.P. Gas Pressure — 11 Inches W.C.

WHEN ORDERING, SPECIFY TYPE OF GAS TO BE USED.

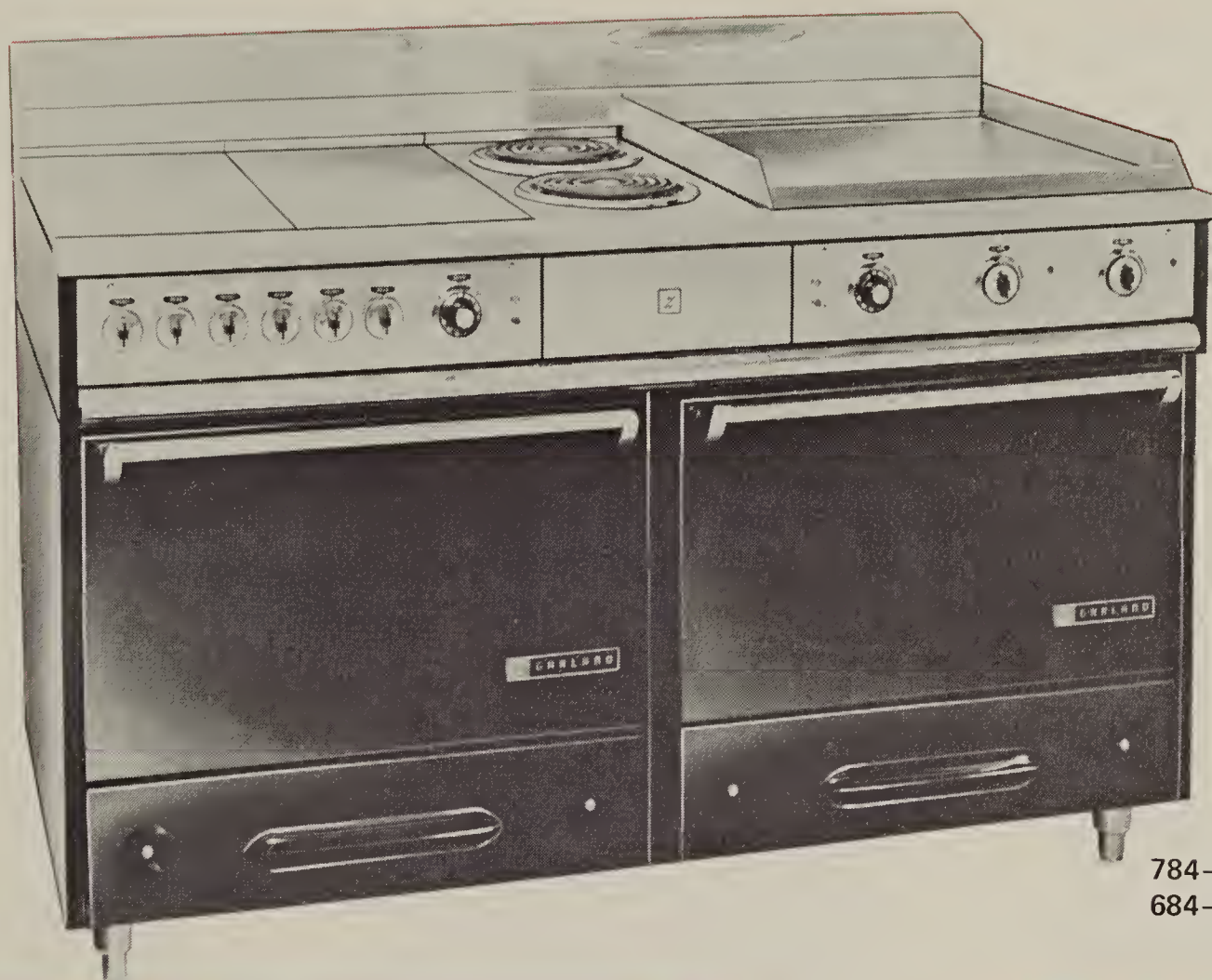
MODEL NUMBERS, SPECIFICATIONS, AND DESIGN SUBJECT TO CHANGE WITHOUT NOTICE.



ELECTRIC RESTAURANT RANGES

780 SERIES CUSTOM LINE w/continuous cleaning ovens

680 SERIES STANDARD LINE w/porcelain ovens



784-2-24TH Custom
684-2-24TH Standard

GARLAND Electric Restaurant Ranges are designed to give big capacity and versatility to medium duty service kitchens. Clubs, Churches, Restaurants, Nursing Homes and small Hospitals are examples of operations for which they are ideally suited.

The many options can give you a range to match your individual requirements. Griddles, Hot Tops, Open Elements, and Ovens may be combined in a wide variety of arrangements, while single deck high shelves and elevated salamander broilers may be added to tailor your range to your specific needs.

Modular construction minimizes the use of hard to clean screws and bolts on the exterior of the range. Cleaning is easier and more complete. Continuous Clean Porcelain Enamel oven linings, stainless steel backguard, cooking top and switch panels are all standard equipment.

Service is performed completely from the front by use of hinged or removable panels. Heavy Duty Circuit Breakers are included, assuring years of trouble free operation.

Garland's 780 Custom Series equipped with Continuous Cleaning.

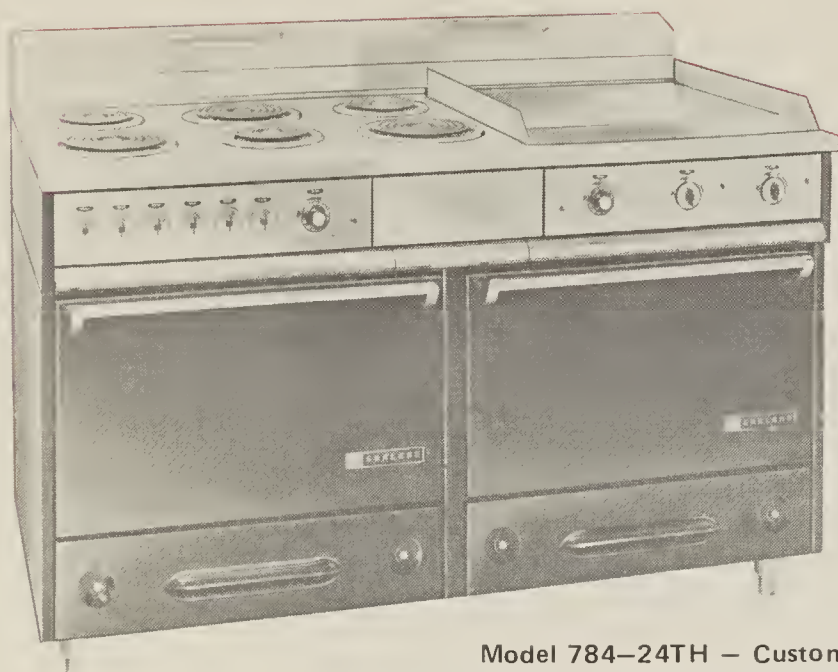
The entire oven interior is initially coated with porcelain enamel and then finished by firing on a special catalytic enamel coating which automatically burns off spillage and spatter at normal cooking temperatures and continues to clean itself whenever the oven is in use.

It cooks and bakes better — no carryover food odors — cuts labor and fuel costs — drastically reduces fires in oven and ventilating system — less corrosion, longer equipment life — thermostats operate more efficiently, last longer.

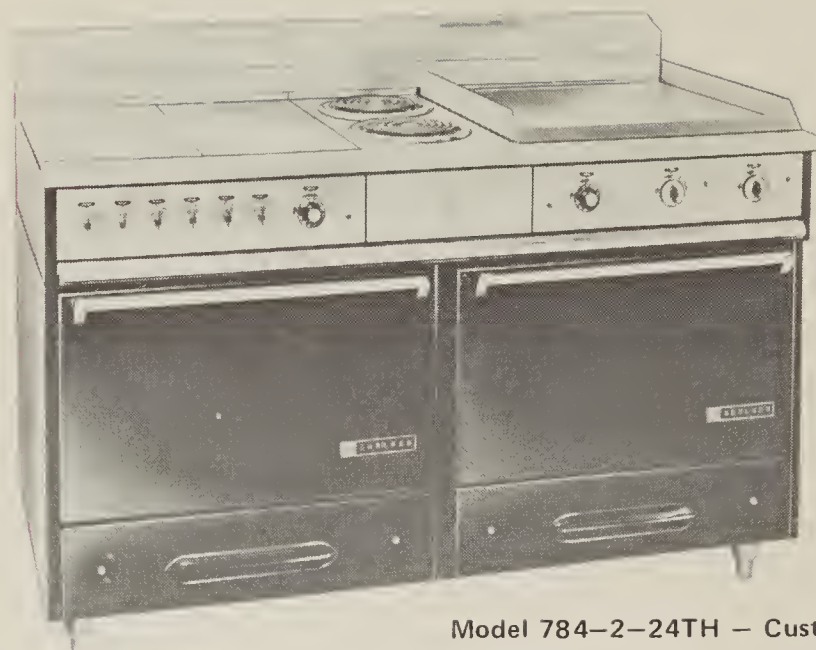


GO New! GO GARLAND

POPULAR ELECTRIC RESTAURANT RANGES COMBINATIONS



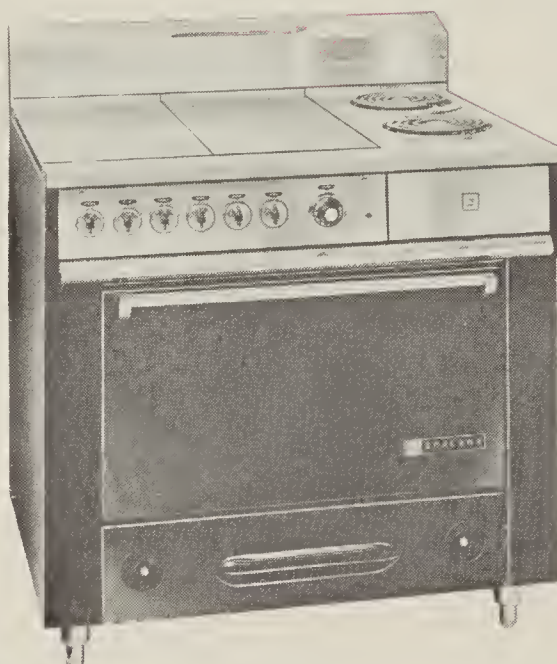
Model 784-24TH — Custom
Model 684-24TH — Standard



Model 784-2-24TH — Custom
Model 684-2-24TH — Standard



Model 786-1-12TH — Custom
Model 686-1-12TH — Standard
Shown with optional 36-780 Salamander



Model 786-2 — Custom
Model 686-2 — Standard



Model 786-24TH — Custom
Model 686-24TH — Standard
Shown with optional single deck high shelf

SPECIFICATIONS

Cooking Surface — Consists of 36" x 24" of cooking space on single oven model, or 60" x 24" on double oven model. Deep drip trays and floor of top section are finished in durable porcelain enamel for ease of cleaning and rust resistance. Front of 6" high stainless steel backguard is removable for cleaning without tools.

Oven — Large capacity oven (26¼" wide x 22" deep x 12½" high) is sealed and insulated to conserve energy. Thermostat is equipped with red pilot light to show that thermostat setting has been attained. Heavy welded and plated oven rack is adjustable to two positions.

Exclusive heat flow oven design eliminates hot spots and gives consistently even oven temperature. CONTINUOUS CLEAN PORCELAIN

ENAMEL OVEN LININGS CLEAN THEMSELVES AT NORMAL COOKING TEMPERATURES ON 780 CUSTOM SERIES. 680 Standard Series equipped with porcelain oven.

Oven door with porcelain enamel ribbed lining is heavy duty type guaranteed to bear in excess of 250 lb. load. Hinge system with dual springs each individually adjustable, is accessible from front by removal of lower panel.

STANDARD FINISH — Main Top, Front Rail, Backguard and Control Panels are stainless steel. Drip Tray Handles in matching finish. Chrome adjustable legs with "No-mar" nylon pads resist rust and corrosion. Remainder of front and sides finished in Garland Granite Gray baked enamel.

OPTIONAL EQUIPMENT

Stainless Steel Exterior Front and Two Sides.

Colored Porcelain Enamel Oven Door Panels — Available in Avocado, Coppertone, Harvest Gold, and Burnt Orange — Are durable, easy to clean, and enhance the appearance of the range and kitchen.

Single Deck High Shelf — Available in Garland Granite Gray baked enamel or stainless steel. (See Illustration above).

Main Backs — Stainless steel mainbacks for range, backguard, shelf or salamander broiler available for exposed installations.

Casters — Heavy rubber tired casters with swivels and front brakes available in lieu of standard 6" legs.

Base Frame — Available for installations where sealing unit to floor is required.

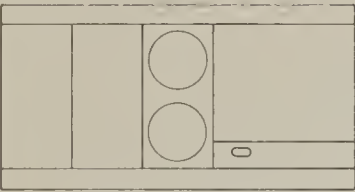
Extra Oven Racks — For doubling capacity when cooking low mass loads of low height products.

Also — Available without Continuous Cleaning.

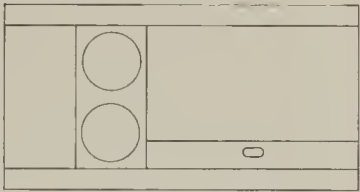
TOP COMBINATION EXAMPLES

*780 Custom Series
680 Standard Series

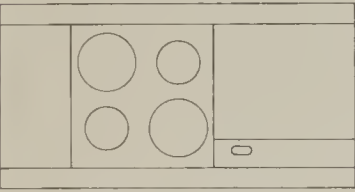
60" Double Oven Models



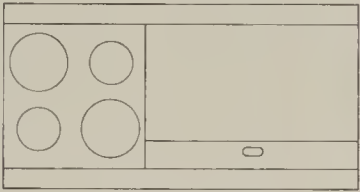
784-2-24TH*
684-2-24TH



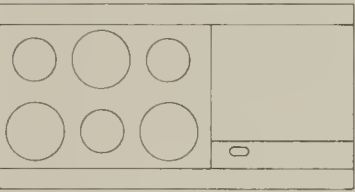
784-1-36TH*
684-1-36TH



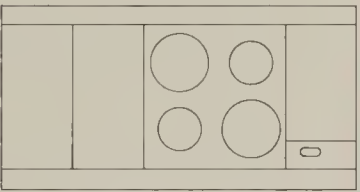
784-1-24TH*
684-1-24TH



784-36TH*
684-36TH

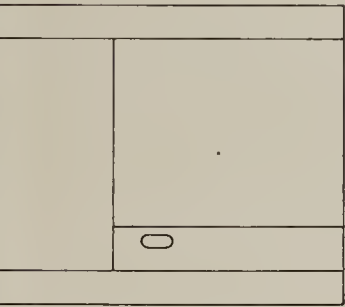


784-24TH*
684-24TH

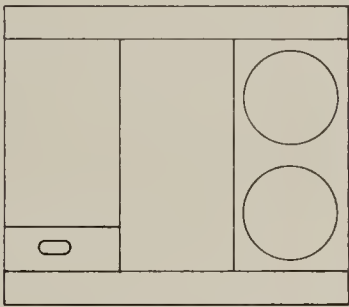


784-2-12TH*
684-2-12TH

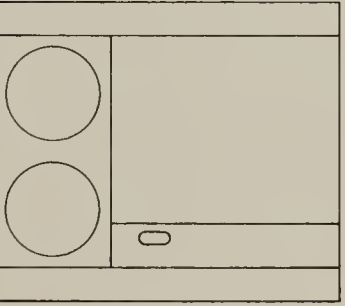
36" Single Oven Models



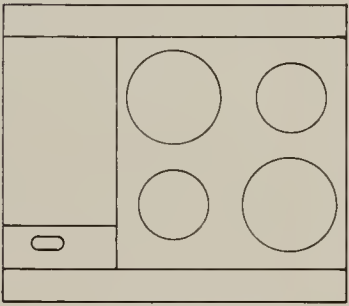
786-1-24TH*
686-1-24TH



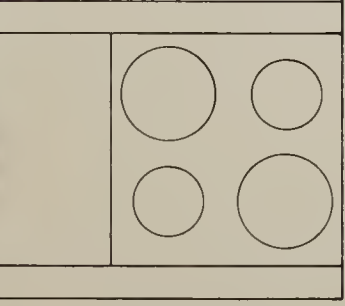
786-1-12TH*
686-1-12TH



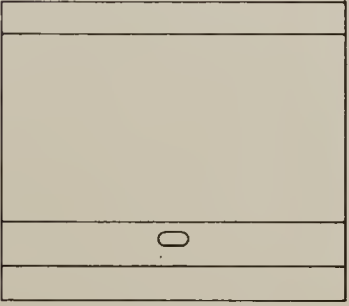
786-24TH*
686-24TH



786-12TH*
686-12TH



786-1*
686-1



786-36TH*
686-36TH

RANGE TOP OPTIONS

Use these top combinations to give alternative cooking top arrangements.

OPEN TOP ELEMENTS

Each 12" wide element section supplied with one 6½" 1250 Watt and one 8½" 2100 Watt tubular element. Each element is equipped with an infinite switch to give instant heat and maximum temperature control.

GRIDDLES

All griddles are 5/8" thick highly polished steel plate with heavy welded splash guards and large drain opening. Griddles are thermostatically controlled from 100° F to 450° F. Pilot lights show when griddle is up to thermostat setting. Griddle standard mounting is on right, but may be specified on left, except that 12" griddle when mounted on 786 range must be on the left.

- Use suffix -12TH for 12" griddle (3.4 KW)
- Use suffix -24TH for 24" griddle (6.7 KW)
- Use suffix -36TH for 36" griddle (10 KW)

	GRIDDLE CAPACITIES			
	MEAT PATTIES 3½ oz.		EGGS OR PANCAKES	
	Per Load	Per Hour	Per Load	Per Hour
-12TH	20	170	15	300
-24TH	40	340	30	600
-36TH	60	510	45	900

HOT TOPS

Hot Tops are 5/8" thick polished steel plates designed for use with larger pots or warming plates. Each Hot Top is rated at 4.1 KW and is equipped with infinite switches for front and rear to give exact reproducible heat and maximum versatility. Standard mounting is on left, but up to two Hot Tops may be specified anywhere on range except above circuit breakers.

- Use suffix -1 for one Hot Top section.
- Use suffix -2 for two Hot Top sections.

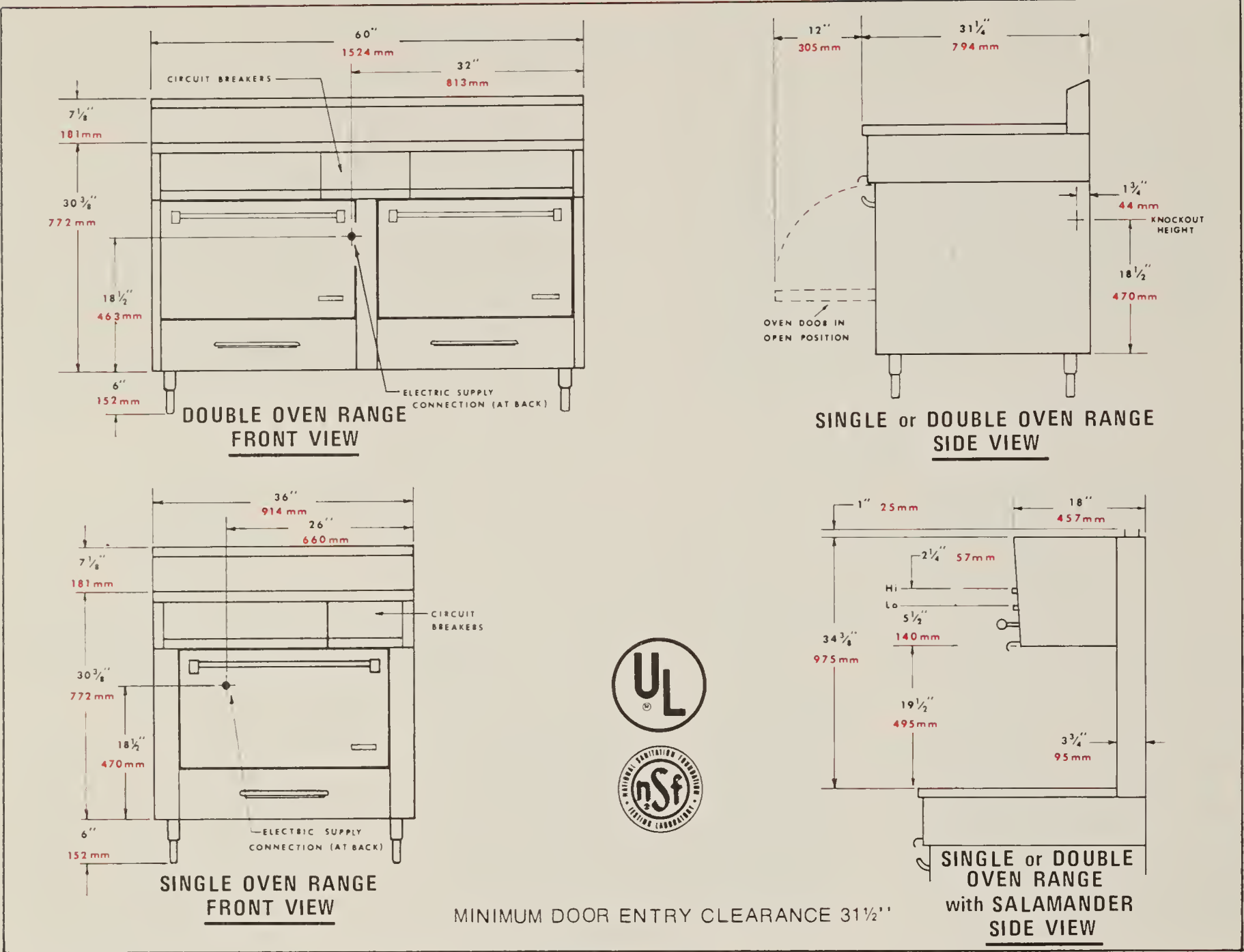
SALAMANDER BROILERS

- Model 36-780 — for 780 series single oven ranges.
- Model 36-680 — for 680 series single oven ranges.
- Model 60-780* — for 780 series double oven ranges.
- Model 60-680* — for 680 series double oven ranges.

*Includes companion 24" Double Deck Hi-Shelf.

Heavy duty salamander broiler, with 3-heat selector switch and large 22½" wide x 13½" deep branding rack. Adjustable to different heats and positions for different foods and loads. Standard unit replaces backguard, wallmount unit installs above range. Available in Garland Granite Gray baked enamel or stainless steel finishes.

SPECIFICATIONS AND DIMENSIONS



LOADING CHART

CUSTOM SERIES	STANDARD SERIES		TOTAL KW	NOMINAL AMPERES PER LINE								
				3 PHASE						1 PHASE		
				208			236			208	236	
COOKING TOP OPTION	208	236	X	Y	Z	X	Y	Z				
784	684	Open Elements	26.5	26.5	82	69	71	72	60	61	128	112
784	684	–12TH, –24TH or –36TH Griddle	26.5	26.5	82	69	71	72	60	61	128	112
784	684	–1 or –2 Hot Top(s) or Hot Top(s) and Griddle	28.7	28.7	92	69	80	80	60	70	138	122
786	686	Open Elements	14.9	14.9	40	43	42	34	37	36	72	64
786	686	–12TH, –24TH or –36TH Griddle or –1–24TH (One Hot Top and 24” Griddle)	15.7	15.7	34	48	45	30	42	39	76	67
786	686	–1 or –2 Hot Top(s)	17.2	17.2	46	46	52	40	40	45	83	73
WITH 10–30 SALAMANDER BROILER – ADD VALUES SHOWN BELOW												
		Salamander Broiler (All Models)	5.5	6	25	0	24	24	0	23	27	24

Standard Voltages: 208 (197-219) V. A.C. 236 (220-240) V. A.C.

MODEL NUMBERS, SPECIFICATIONS, AND DESIGN SUBJECT TO CHANGE WITHOUT NOTICE.



GARLAND COMMERCIAL INDUSTRIES, INC.

Freeland, Pennsylvania • 717-636-1000

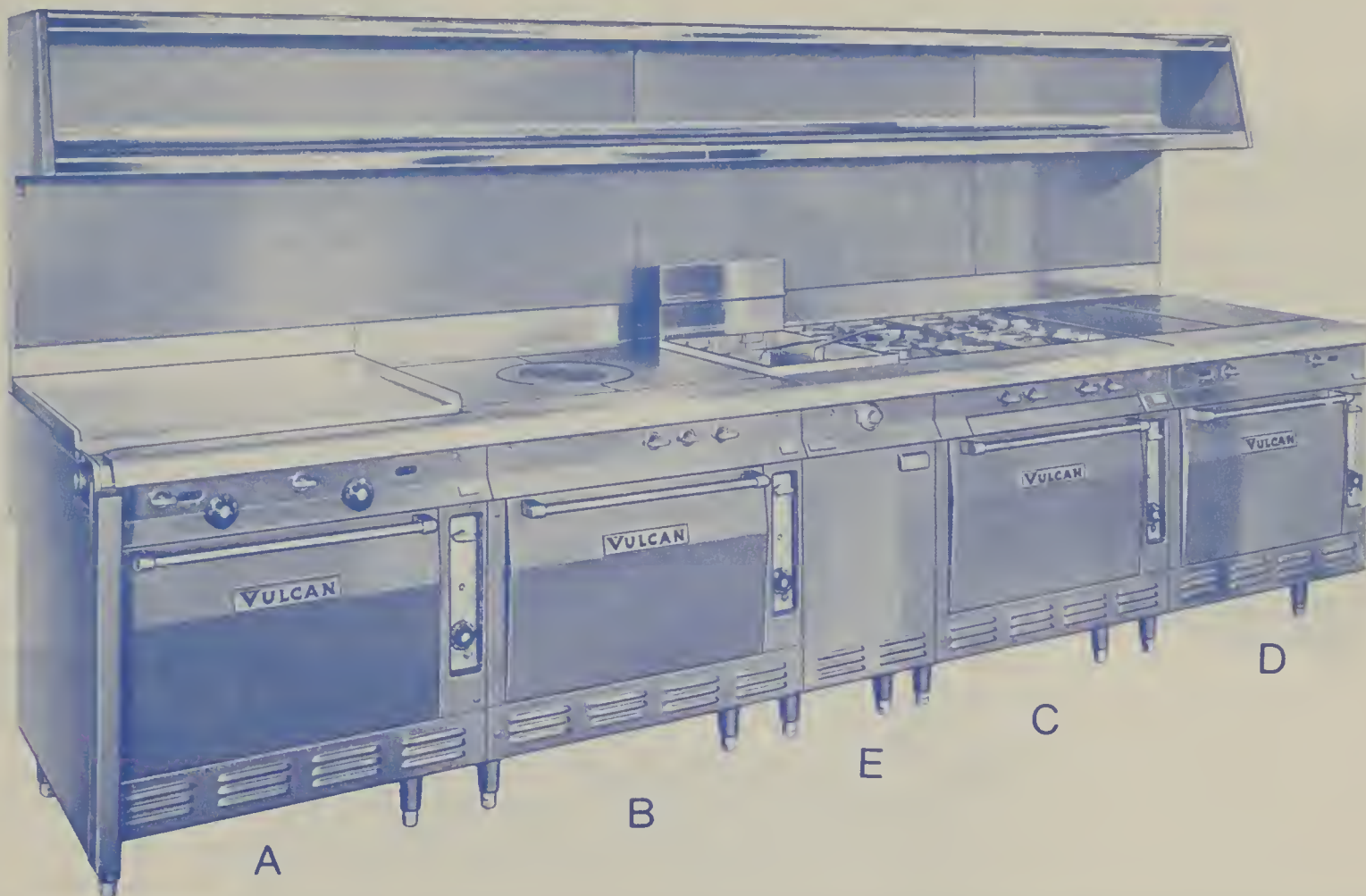
Telex No. 831-902



VULCAN

HEAVY DUTY GAS COOKING EQUIPMENT

Extra quality and trouble-free life is built into this gas cooking equipment.



- **A - Model 7860-A Fry Top.** Four 20,000 BTU/HR. burners.
- **B - Model 7830-A Super Radial Fin Top Range.** Input 45,000 BTU/HR.
- **C - Model 7845-A Open Top Range.** Four 30,000 BTU/HR. burners.
- **D - Model 7872-A Even Heat Top.** Four 20,000 BTU/HR. burners.

Specifications

Vulcadur Permafinish
All Sterling Stainless Steel
Dimensions (all models)

Overall width	34" [863 mm]
Overall depth	38¼" [971 mm]
*Overall height	30" [762 mm]
Oven overall width	26" [660 mm]
Oven Interior Overall depth	28" [711 mm]
Oven Interior Overall height	14" [355 mm]
Oven Heat input of	50,000 BTU/HR
*Standard with adjustable legs, add 6" [152 mm] optional less legs add 1½" [41 mm] or with toe base add 4" [102 mm]	

Range With Oven

● **E- Turbofire Tube Speed Fryer**

SPECIFICATIONS Model 7891G —

Overall Width	17" (432 mm)
Overall Depth	38¼" (971 mm)
Fry Tank opening — width	15" (381 mm)
Fry Tank opening — depth	14" (356 mm)
Fat Capacity	35 lbs. (16 kg.)
BTU Rating/Hr.	120,000
Shipping Wt.	220 lbs. (100 kg.)



Ceramic Broilers



SPECIFICATIONS CERAMIC BROILER

VULCADUR PERMAFINISH ☐ 7844
STERLING STAINLESS ☐ 17844

Overall Dimensions

Wide 34"
Deep 38 1/4"
*High 69 5/8"

Broiler Grid

Wide 26"
Deep 27 1/2"

Oven Compartment

Wide 26"
Deep 28"
High 10"

B.T.U. Rating 100,000

Gas Manifold 1 1/4"

Shipping Weight 800 lbs.

*Standard - With Adjustable Legs, add 6".

Optional - Less Legs, add 1-5/8" or
- With Toe Base, add 4".



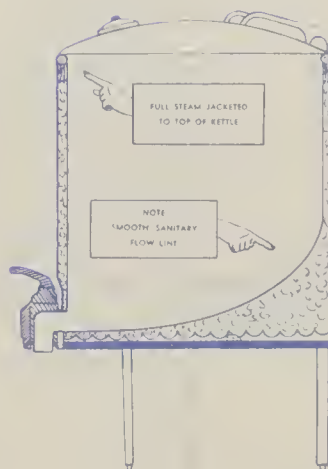
FULLY STEAM JACKETED KETTLES For Quantity and Quality Food Preparation



GAS HEAT KETTLES capacity of 13 to 150 gallons

Available in Shallow, Low and Tall models, the standard accessories are 100% sanitary draw-off valve, thermostat, safety pilot with 100% safety shut-off valve operating in conjunction with a low water cut-off, water level gauge glass, steam pressure gauge, water fill inlet and valve and gas pressure regulator (except LPG units) and pressure limit switch.

Optional extras that may be furnished are: 3 inch draw-off valve system. Consult catalogue for additional operating accessories. (Model GL-30 shown)



ELECTRIC HEAT KETTLES capacity of 13 to 150 gallons

Available in Shallow, Low and Tall models, the standard accessories are 100% sanitary draw-off valve, water level gauge with steam pressure indicator, water fill inlet and valve dual heating elements, terminal box, magnetic contactor, thermostat, low water cut-off.

Optional extras that may be furnished are: 3 inch draw-off valve system. Consult catalogue for additional operating accessories. (Model EL-40 shown)

fryers



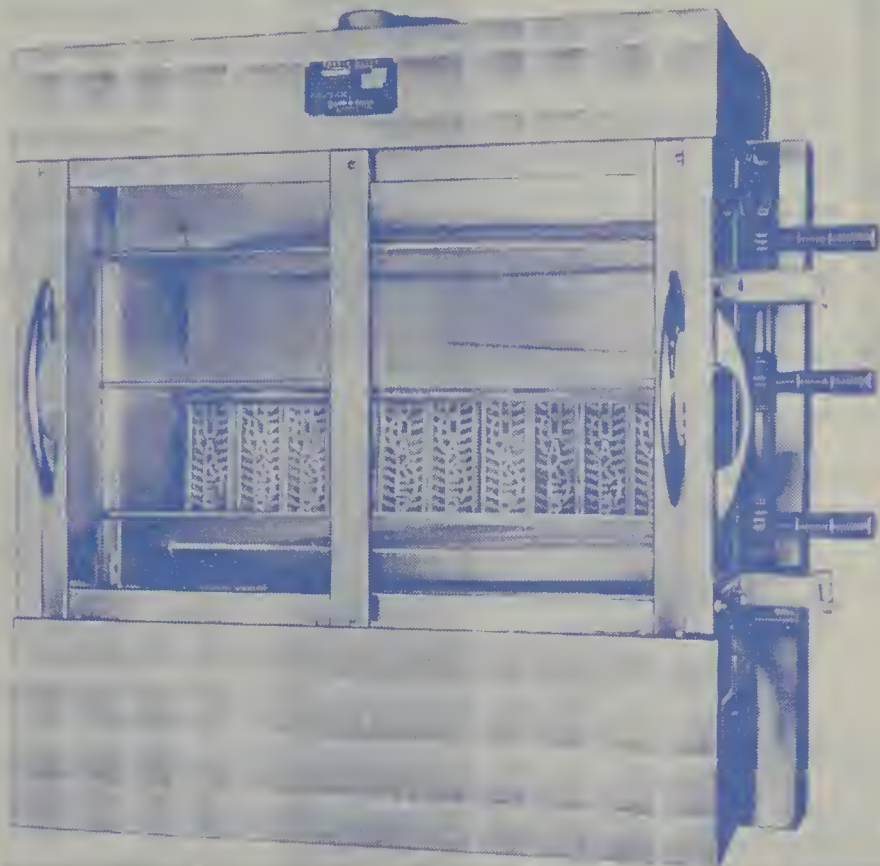
Model 7594-G Fryer
 Overall Size—15½" (394 Wide, 28¼" (718) Deep, 46½" (1181) High.
 Fry Kettle Opening—14" x 14" (356 x 356)
 Fry Tank Fat Capacity—42 lbs.
 Dimensions in parentheses are millimeters.

Model 7590-1 Frymate
 Overall Size—15½" (394) Wide, 28¼" (718) Deep, 46½" (1181) High
 Storage Capacity—4 No. 200 Pans—(Not supplied as Standard)

Fryer and Frymate have attractive Vulcadur Permafinish; stainless steel body front available. Fryer has extra wide kettle and accommodates single or twin baskets with heavy stainless basket hanger backsplash that lifts off. Fryer has Thermostatic controls and Turbofire heat exchange tubes each containing 22 welded fins which absorb and transfer heat. Fryer burners are of extra heavy cast iron for use on all gases and require no primary air adjustment. Standard fry tanks are 14 gauge mild steel, heat exchange tube material matches tanks. Positive main burner ignition is assured with new lighter burner. Fryer has A and B valve, automatic pilot, pressure regulator, pilot line filter and on-off control. Model 7590-Frymate provides a convenient station for draining fried foods. Top draining section has sturdy lift out screen. Cabinet provides valuable storage space for in-process foods. Unit batteries perfectly with Model 7594G fryer.

Model 7595-G Fryer (not shown)
 Overall Sizes—21¼" (540) Wide; 30¼" (768) Deep; 46½" (1181) High
 Fry Kettle Opening 18" x 18" (457 x 457)
 Fry Tank Capacity—65 lbs.

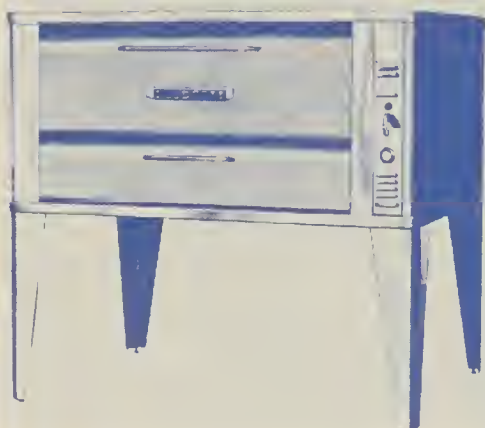
bar b ques



Model No.	TYPE		CAPACITY CHICKENS	HEIGHT	WIDTH	DEPTH
Q-3C	Gas	3 – Spit	15	41"	36"*	22"
Q-3C	Electric	3 – Spit	15	41"	36"*	22"
Q-5C	Gas	5 – Spit	25	56"	36"*	22"
Q-5C	Electric	5 – Spit	25	56"	36"*	22"
Q-7F	Gas	7 – Spit	35	72"	36"*	22"
Q-7F	Electric	7 – Spit	35	72"	36"*	22"
Q-12F	Gas	12 – Spit	60	67"	36"*	34"
Q-12F	Electric	12 – Spit	60	67"	36"*	34"
Q-14F	Gas	14 – Spit	70	72"	36"*	34"
H-5W	Gas	5 – Spit	25	72"	36"*	24"
H-5W	Electric	5 – Spit	25	72"	36"*	24"
SS-8EW	Electric	8 – Spit	32	69"	30"*	30"

model

901
951



model 901 (*space saver*)
Inside: 33" x 22"
Floor Space: 51" x 30"
Shipping Wt.: 530 lbs.

model 951 (*standard large*)
Inside: 42" x 32"
Floor Space: 60" x 40"
Shipping Wt.: 675 lbs.

(both)
one section
one 12" high compartment

model

931
981



model 931 (*space saver*)
Inside: 33" x 22"
Floor Space: 51" x 30"
Shipping Wt.: 610 lbs.

model 981 (*standard large*)
Inside: 42" x 32"
Floor Space: 60" x 40"
Shipping Wt.: 810 lbs.

(both)
One section
Two 7" high compartments

model

902
952



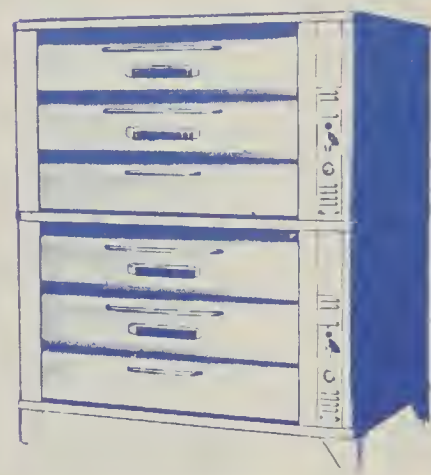
model 902 (*space saver*)
Inside: 33" x 22"
Floor Space: 51" x 30"
Shipping Wt.: 985 lbs.

model 952 (*standard large*)
Inside: 42" x 32"
Floor Space: 60" x 40"
Shipping Wt.: 1270 lbs.

(both)
Two separate sections
Two 12" high compartments

model

932
982



model 932 (*space saver*)
Inside: 33" x 22"
Floor Space: 51" x 30"
Shipping Wt.: 1150 lbs.

model 982 (*standard large*)
Inside: 42" x 32"
Floor Space: 60" x 40"
Shipping Wt.: 1550 lbs.

(both)
two separate sections
Four 7" high compartments

model

906
956



model 906 (*space saver*)
Inside: 33" x 22"
Floor Space: 51" x 30"
Shipping Wt.: 955 lbs.

model 956 (*standard large*)
Inside: 42" x 32"
Floor Space: 60" x 40"
Shipping Wt.: 1250 lbs.

(both)
Two separate sections
One 7" and one 12" compartments

model

909
959



model 909 (*space saver*)
Inside: 33" x 22"
Floor Space: 51" x 30"
Shipping Wt.: 1070 lbs.

model 959 (*standard large*)
Inside: 42" x 32"
Floor Space: 60" x 40"
Shipping Wt.: 1410 lbs.

(both)
Two separate sections
Two 7" and one 12" compartments

model

907
957



model 907 (*space saver*)
Inside: 33" x 22"
Floor Space: 51" x 30"
Shipping Wt.: 1375 lbs.

model 957 (*standard large*)
Inside: 42" x 32"
Floor Space: 60" x 40"
Shipping Wt.: 1825 lbs.

(both)
Three separate sections
Two 7" and one 12" compartments

model

910
960



model 910 (*space saver*)
Inside: 33" x 22"
Floor Space: 51" x 30"
Shipping Wt.: 1020 lbs.

model 960 (*standard large*)
Inside: 42" x 32"
Floor Space: 60" x 40"
Shipping Wt.: 1375 lbs.

(both)
Two separate sections
Three 7" high compartments

FORCED CONVECTION OVENS

Standard on Both Gas and Electric Full Sized Zephaires: Stainless steel front, door backs, and adjustable legs, porcelain enamel interior, block top and sides. Timer, windows, and interior lights. Equipped with five racks.

Also available Models GZL-10 (single) and GZL-20 (double): baking compartment and overall front to back dimensions 7" deeper than Models FA-100 and FA-102.

Solid stainless doors (recommended for meat, lobster, fish and poultry cooking) also available at no extra cost.

Optional extras include choice of six decorator colors; stainless steel exteriors and interiors; perforated back panels; base cabinet; casters; extra racks. Two speed motor (1140 and 1725 rpm).

Zephairé GAS CONVECTION OVENS



American Gas Association
Laboratories



Canadian
Gas Association



National
Sanitation Foundation

Floor space: 38 1/8" wide x 39" deep

Compartment dimensions: 29" wide x
20" high x 21 1/4" deep

Approx. Shipping Wts.:

FA-100 625 lbs. FA-102 1220 lbs.



FA-100



FA-102

Zephairé ELECTRIC CONVECTION OVENS



Floor space: 38 1/8" wide x 39" deep

Compartment dimensions: 29" wide x
20" high x 21 1/4" deep

Approx. Shipping Wts.:

EF-111 545 lbs. EF-112 1070 lbs.

Also available Models EZE-1 (single) and EZE-2 (double): baking compartment and overall front to back dimensions 7" deeper



EF-111



EF-112

Zephairé ELECTRIC HALF SIZED CONVECTION OVEN



Floor or counter space 30 1/4" wide x 26 5/8" deep

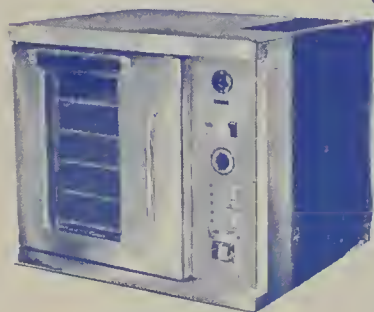
Approx. Shipping Weights

CTB-1 280 lbs.

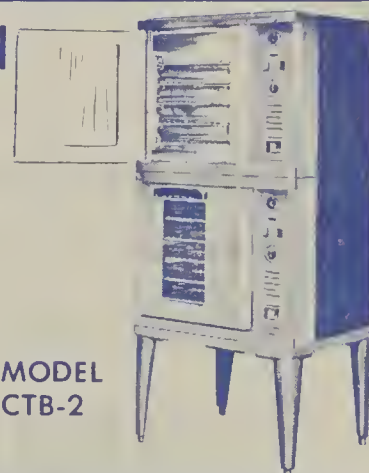
CTB-2 630 lbs.

Rack size 14 3/8" x 20 7/8" for 13" x 18" sheet pans

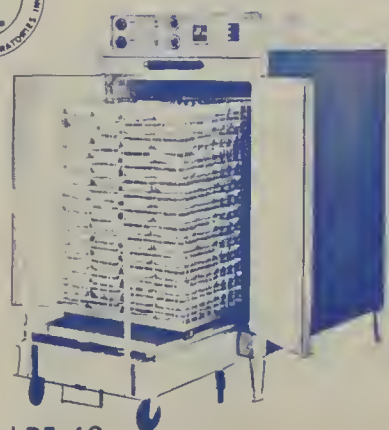
Stainless steel front, door backs and interior



MODEL CTB-1



MODEL
CTB-2



Model RE-42

with French type door
interior divider available

Zephairé ROLL-IN OVENS

— For quantity reheating of prepackaged school lunches—300 meal capacity from refrigerator to piping hot in 20 minutes.

— For reconstituting frozen individual or bulk pack foods.

— For regular baking, roasting and general oven cookery.

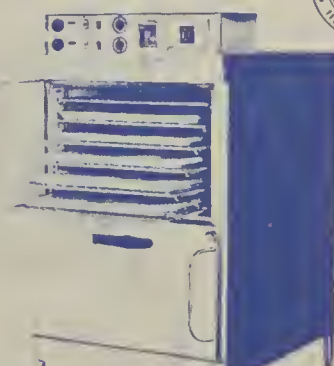
— Shipping weights approximately 725 lbs. (Stripped oven—no racks, rack guides, center divider. Transport cart or roll-in dolly—all extra cost items.)

— Floor space: 35" wide x 45" deep.
Compartment dimensions: 29" wide x 28 1/2" deep x 41" high.



Model RE-43

Doors may be locked
together with no interior
divider to use as basket
roll-in oven.

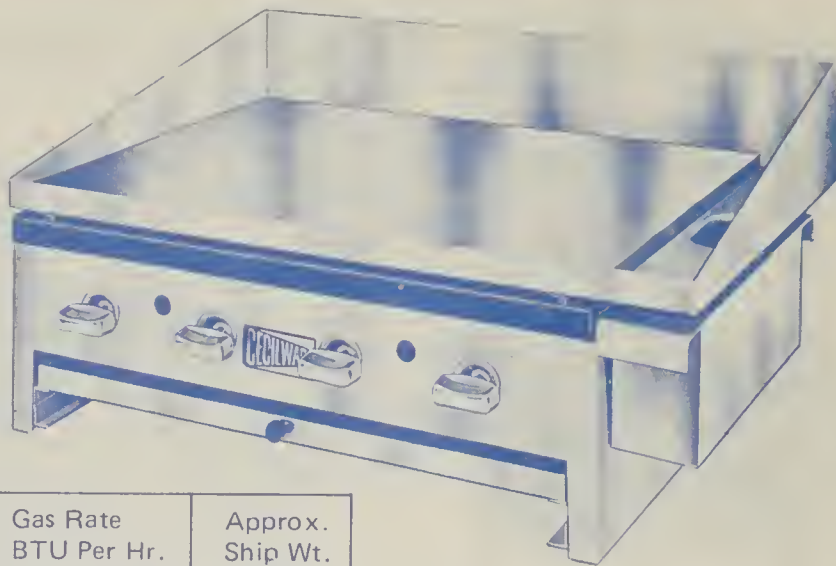


Model RE-43
with Dutch door

— two independent doors—
and removable interior divider



Gas Griddle



Model No.	Griddle Area	Griddle Plate	Width	Depth	Overall Height	Gas Rate BTU Per Hr.	Approx. Ship Wt.
GR-1828	18" x 24" 46 x 61 cm	5/8" 16 mm	28" 71 cm	18" 46 cm	13" 33 cm	60,000	125 lbs. 57 kg.
GR-1840	18" x 26" 46 x 91 cm	5/8" 16 mm	40" 102 cm	18" 46 cm	13" 33 cm	90,000	195 lbs. 88 kg.

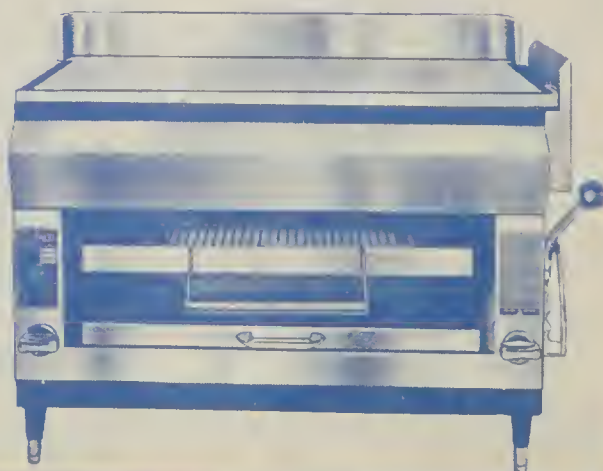
HEAVY DUTY GAS GRIDDLES THERMOSTATICALLY CONTROLLED

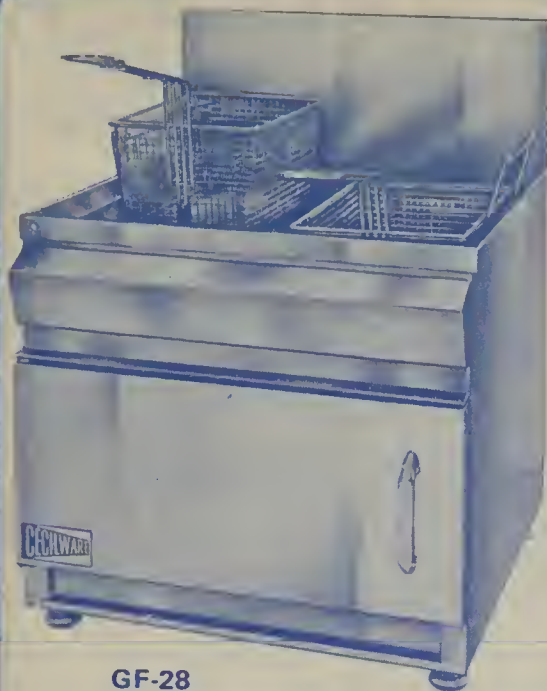


Model No.	Griddle Area	Griddle Plate	Width	Depth	Overall Height	Gas Rate BTU Per Hr.	Approx. Ship Wt.
AG-24	18" x 24" 46 x 61 cm	5/8" 16 mm	24" 61 cm	24" 61 cm	19-1/2" 50 cm	45,000	180 lbs. 82 kg.
AG-36	18" x 36" 46 x 91 cm	5/8" 16 mm	36" 91 cm	24" 61 cm	19-1/2" 50 cm	65,000	270 lbs. 122 kg.
AG-48	18" x 48" 46 x 122 cm	5/8" 16 mm	48" 122 cm	24" 61 cm	19-1/2" 50 cm	105,000	345 lbs. 156 kg.

GRIDDLE/CHEESEMELTER

Model No.	Griddle Area	Griddle Plate	Width	Depth	Overall Height	Gas Rate BTU Per Hr.	Approx. Ship Wt.
HDB-2031	19-1/2" x 29" 50 x 74 cm	3/4" 19 mm	31" 79 cm	22" 56 cm	25" 64 cm	60,000	300 lbs. 136 kg.
HDB-2042	19-1/2" x 40" 50 x 102 cm	3/4" 19 mm	42" 106 cm	22" 56 cm	25" 64 cm	90,000	435 lbs. 197 kg.





GF-28

CECILWARE®

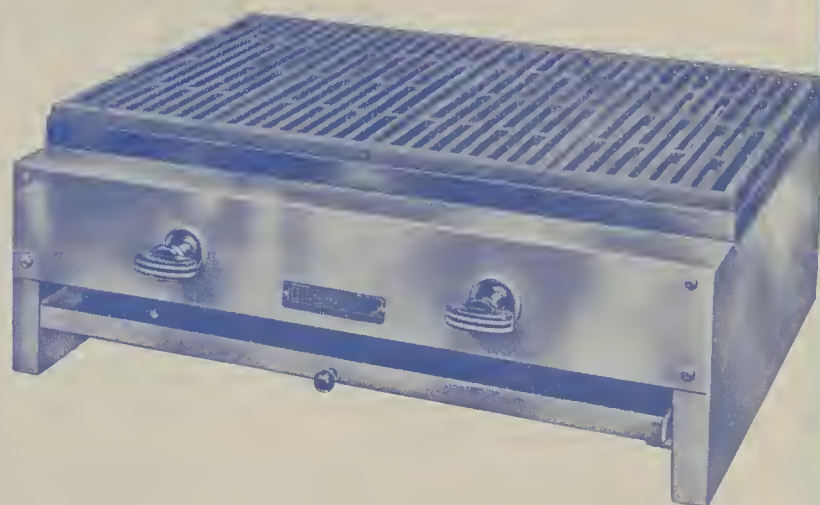
GAS FRYER

SPECIFY TYPE OF GAS WHEN ORDERING

MODEL NO.	WIDTH	DEPTH	WORKING HEIGHT	FAT CAP.	BTU RATING PER HR.	PERFORMANCE PER HR.
GF-8	12-1/8" 31 cm	18 1/2" 47 cm	12-5/8" 32 cm	10 lbs. 4.5 kg.	20,000	24 lbs. french fries
GF-16	12-1/8" 31 cm	19 3/4" 50 cm	16" 41 cm	18 lbs. 8 kg.	25,000	40 lbs. french fries
GF-28	18" 46 cm	21-7/8" 56 cm	16" 41 cm	28 lbs. 12.7 kg.	45,000	60 lbs. french fries

CHAR-GAS BROILERS

MODEL NO.	BROILING AREA	WIDTH	DEPTH	GAS RATE BTU PER HR.	APPROX. SHIP WT.
BC-1824	15 1/2" x 24" 39 x 61cm	24" 61cm	18" 46cm	30,000	65lbs. 29kg
CCB-24	15 1/2" x 24" 39 x 61cm	24" 61cm	18" 46cm	60,000	80lbs. 36kg
CCB-36	15 1/2" x 36" 39 x 91cm	36" 91cm	18" 46cm	90,000	115lbs. 52kg.
CCB-48	15 1/2" x 48" 39 x 122cm	48" 122cm	18" 46cm	120,000	150lbs. 125kg
HDC-27	27 1/4" x 18 1/2" 69 x 47cm	27 1/4" 71cm	21" 53cm	80,000	200lbs. 91kg
HDC-39	38 1/4" x 18 1/2" 97 x 47cm	38 1/4" 98cm	21" 53cm	120,000	275lbs. 125kg



ELECTRIC SHORT ORDER STOVE EL-12 (Counter)

Width: 12-1/4"
Overall Depth: 22-1/4"
Working Height: 15-1/2"
Approx. Ship. Wt.: 35 lbs.

Electrical Data

4.2 KW at 240 Volts — 17 amps.
3.2 KW at 208 Volts — 15 amps.
A.C. 60 cycles Single Phase

HEAVY DUTY SHORT ORDER STOVE



AG-120 (Counter)

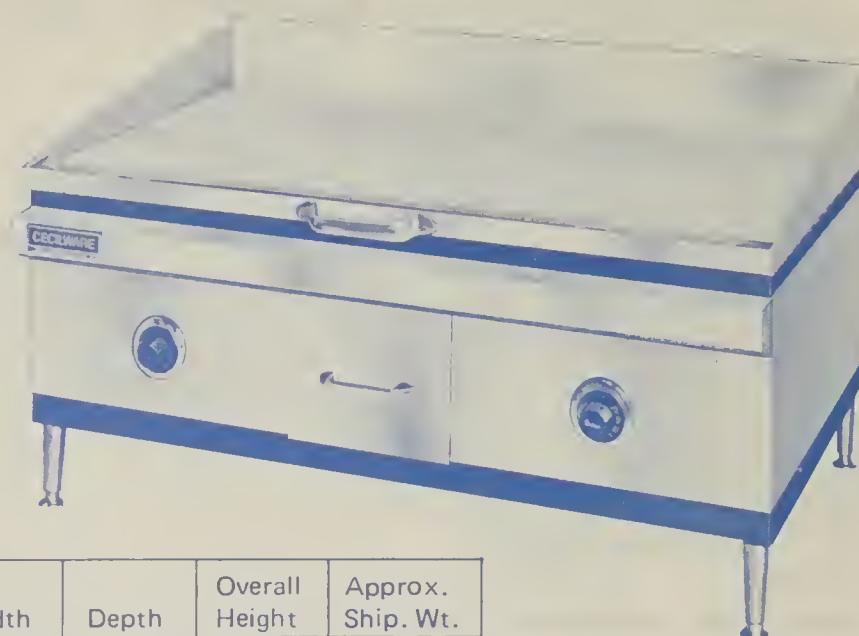
Width: 12-1/4"
Depth: 22-1/4"
Working Height: 16"
Gas Rate, BTU per hr.: 17,000
Approx. Ship. Wt.: 60 lbs.

ELECTRIC AUTOMATIC GRIDDLES

ELECTRICAL DATA: EL-124
Single Phase
6 KW at 240V - 25 amps.
6 KW at 208V - 28.8 amps.
A.C. 50/60 Hz.
3 Phase available

ELECTRICAL DATA: EL-136
Single Phase
9 KW at 240V - 37 amps.
9 KW at 208V - 43 amps.
A.C. 60 cycles
3 Phase Available

ELECTRICAL DATA: EL-148
Single Phase
12 KW at 240V - 50 amps.
12 KW at 208V - 58 amps.
A.C. 60 cycles
3 Phase available



Model No.	Griddle Area	Griddle Plate	Width	Depth	Overall Height	Approx. Ship. Wt.
EL-124	18" x 24" 46 x 61 cm	5/8" 16 mm	24" 61 cm	24" 61 cm	19-1/2" 50 cm	170 lbs. 77 kg.
EL-136	18" x 36" 46 x 91 cm	5/8" 16 mm	36" 91 cm	24" 61 cm	19-1/2" 50 cm	275 lbs. 125 kg.
EL-148	18" x 48" 46 x 122 cm	5/8" 16 mm	48" 122 cm	24" 61 cm	19-1/2" 50 cm	345 lbs. 156 kg.

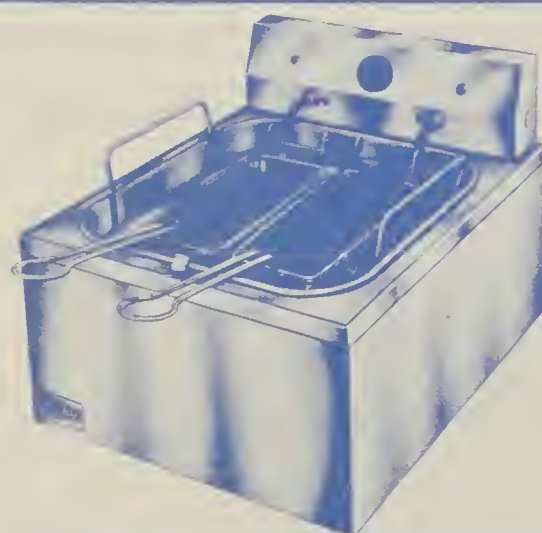
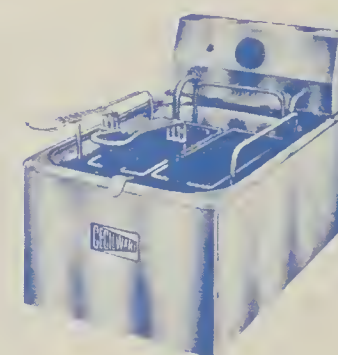
ELECTRIC FRYERS

MODEL NO.	WIDTH	DEPTH	WORKING HEIGHT	FAT CAP.	APPROX. SHIP. WT.
EL-120	12" 30 cm	19 1/2" 50 cm	8 1/4" 21 cm	14 lbs. 6.4 kg.	35 lbs. 15.9 kg.
EL-250	12" 30 cm	19 1/2" 50 cm	8 1/4" 21 cm	14 lbs. 6.4 kg.	35 lbs. 15.9 kg.

ELECTRICAL DATA - EL-120
1800 watts - 120V - 15 amps.
Line cord and plug included

PERFORMANCE: French Fries -
Raw to Finish - 10 lbs. per hour

ELECTRICAL DATA - EL-250
240V - 5.5KW - 22.9 amps.
208V - 4.2KW - 20.2 amps.
Line cord and plug included
PERFORMANCE: French Fries -
Raw to Finish - 30 lbs. per hour



MODEL NO.	WIDTH	DEPTH	WORKING HEIGHT	FAT CAP.	APPROX. SHIP. WT.
EL-310	18" 46 cm	21" 53 cm	11" 28 cm	20 lbs. 9 kg.	65 lbs. 29.5 kg.
EL-410	18" 46 cm	21" 53 cm	15 1/2" 39 cm	20 lbs. 9 kg.	65 lbs. 29.5 kg.

ELECTRICAL DATA - EL-310
240V - 5.5KW - 22.9 amps.
208V - 5.5KW - 26.4 amps.

PERFORMANCE: French Fries -
Raw to Finish - 30 lbs. per hour

ELECTRICAL DATA - EL-410
240V - 5.5KW - 22.9 amps.
208V - 5.5KW - 26.4 amps.

PERFORMANCE: French Fries -
Raw to Finish 30 lbs. per hour

MODEL NO.	WIDTH	DEPTH	WORKING HEIGHT	FAT CAP.	APPROX. SHIP. WT.
EL-600	18" 46 cm	22 1/2" 57 cm	15 1/2" 39 cm	20 lbs. 9 kg.	65 lbs. 29.5 kg.

ELECTRICAL DATA - EL-600
(3 phase)
240V - 6.6KW - 15.9 amps - 3 phase
208V - 6.6KW - 18.4 amps - 3 phase
380V - 5.5KW - 8.4 amps - 3 phase

PERFORMANCE: French Fries - Raw to Finish - 40 lbs. per hour

ELECTRICAL DATA - EL-600
(1 phase)
240V - 6.6KW - 27 amps - 1 phase
208V - 6KW - 28.8 amps - 1 phase



CECILWARE

CECILWARE COFFEE BREWERS

POUR-OVER



OCS-12

**Plug-in—
no plumbing!**

12-cup.
2 warmers,
120 volt plug-in.
No plumbing.

BONUS EXTRA!
2 FREE decanters.

Approved by Coffee Brewing Center

FEATURES

- Pour cold water in—delivers a decanter of delicious, piping hot coffee in minutes
- Brews with 100% labor-saving Tossaway Paper Filters
- Hi-limit control automatically shuts off the heater, should the machine run dry or overheat
- 2 ON-OFF warmer switches with indicator lights
- Rugged body that combines high-temperature, corrosion-resistant, rich deep brown plastic housing, and heavy gauge stainless steel body trimmed with attractive wood-grain vinyl
- UL listed

SPECIFICATIONS

Dimensions	U.S.	Metric
Width:	17 1/4"	44 cm
Depth:	9 3/4"	25 cm
Height:	22 1/2"	57 cm
Approx. Ship. Wt.:	21 lbs.	9.5 kg

Performance

Brew Time: 3 1/2 minutes

Electrical Data

1700 watts at 120 volts,
13.8 amps., A.C. 60 Hz.
Line cord included.

Also available in
export voltages.

NOTE: For best results, use Cecilware
TOSSAWAY® PAPER FILTERS

AUTOMATIC



OCS-20

**With unique
“back-up” system!**

12-cup.
2 warmers,
120 volt plug-in,
plumbed in (hooked
up to a water line).

BONUS EXTRA!
2 FREE decanters.

Approved by Coffee Brewing Center

FEATURES

- Push-button brewing—brews full bodied, perfectly blended coffee, AT THE PUSH OF A BUTTON
- Solid-state electronic timer—automatically controls brew cycle
- Brews with 100% labor-saving Tossaway Paper Filters
- Hi-limit control automatically shuts off the heater, should the machine run dry or overheat
- 2 ON-OFF warmer switches with indicator lights
- Rugged body that combines high temperature, corrosion-resistant, rich deep brown plastic housing, and heavy gauge stainless steel body trimmed with attractive wood-grain vinyl

SPECIFICATIONS

Dimensions	U.S.	Metric
Width:	17 1/4"	44 cm
Depth:	9 3/4"	25 cm
Height:	22 1/2"	57 cm
Approx. Ship. Wt.:	24 lbs.	11 kg
NOTE: Requires 1/4" water line		6.35 mm

Performance

Brew Time: 3 1/2 minutes

Electrical Data

1700 watts at 120 volts,
13.8 amps., A.C. 60 Hz.
Line cord included.

Also available in
export voltages.

NOTE: For best results, use Cecilware
TOSSAWAY® PAPER FILTERS

MODEL W-1 “EXECUTIVE SIZE” COFFEE WARMER

1 warming element.



SPECIFICATIONS

Dimensions	U.S.	Metric
Width:	9"	23 cm
Depth:	9 3/4"	25 cm
Height:	3"	7.6 cm
Approx. Ship. Wt.:	3 1/2 lbs.	1.6 kg

Electrical Data

130 watts, 120 volts
A.C., 60 Hz

Also available in
export voltages.

MODEL W-2 COFFEE WARMER

2 warming elements.



SPECIFICATIONS

Dimensions	U.S.	Metric
Width:	17"	43 cm
Depth:	9 3/4"	25 cm
Height:	3"	7.6 cm
Approx. Ship. Wt.:	6 lbs.	2.7 kg

Electrical Data

260 watts (130 watts each
element), 120 volts A.C.,
60 Hz

Also available in
export voltages.

CECILWARE CECILWARE COFFEE BREWERS

POUR-OVER

RCS-24

**Plug-in—
no plumbing!**

12-cup.
3 warmers,
120 volt plug-in.
No plumbing.

**BONUS
EXTRA!
3 FREE
decanters.**



Approved by Coffee Brewing Center

FEATURES

- Pour cold water in—delivers a decanter of delicious, piping hot coffee in minutes
- Brews with 100% labor-saving Tossaway Paper Filters
- Hi-limit control automatically shuts off the heater, should the machine run dry or overheat
- 3 ON-OFF warmer switches with indicator lights
- Rugged body that combines high-temperature, corrosion-resistant, rich deep brown plastic housing, and heavy gauge stainless steel body trimmed with attractive wood-grain vinyl
- UL listed

SPECIFICATIONS

Dimensions	U.S.	Metric
Width:	25 1/2"	65 cm
Depth:	9 3/4"	25 cm
Height:	22 1/2"	57 cm
Approx. Ship. Wt.:	26 lbs.	12 kg

Performance

Brew Time: 3 1/2 minutes

Electrical Data

1790 watts at 120 volts.
14.9 amps., A.C. 60 Hz.
Line cord included.

Also available in
export voltages.

NOTE: For best results, use Cecilware
TOSSAWAY® PAPER FILTERS

AUTOMATIC

RCS-30

**With unique
“back-up” system!**

12-cup.
3 warmers,
Plumbed in (hooked
up to a water line).

**BONUS
EXTRA!
3 FREE
decanters.**



Approved by Coffee Brewing Center

FEATURES

- Push-button brewing—brews full bodied, perfectly blended coffee, AT THE PUSH OF A BUTTON
- Solid-state electronic timer—automatically controls brew cycle
- Brews with 100% labor-saving Tossaway Paper Filters
- Hi-limit control automatically shuts off the heater, should the machine run dry or overheat
- 2 ON-OFF warmer switches with indicator lights
- 1 Quick-Boil element for tea water
- Rugged body that combines high-temperature, corrosion-resistant, rich deep brown plastic housing, and heavy gauge stainless steel body trimmed with attractive wood-grain vinyl

SPECIFICATIONS

Dimensions	U.S.	Metric
Width:	25 1/2"	65 cm
Depth:	9 3/4"	25 cm
Height:	22 1/2"	57 cm
Approx. Ship. Wt.:	27 lbs.	12 kg
NOTE: Requires 1/4" water line		

Performance

Brew Time: 3 1/2 minutes

Electrical Data

3495 watts, 120/240 volts,
A.C. 60 Hz, 3 wire.
Line cord included.

Also available in
export voltages.

NOTE: For best results, use Cecilware
TOSSAWAY® PAPER FILTERS

MODEL R-2 COFFEE RANGE

2 combination elements
for boil or warm.

SPECIFICATIONS

Dimensions	U.S.	Metric
Width:	17"	43 cm
Depth:	9 3/4"	25 cm
Height:	3"	7.6 cm
Approx. Ship. Wt.:	6 1/2 lbs.	3 kg

Electrical Data

1070 watts (535 watts or
130 watts each element),
120 volts A.C., 60 Hz.

Also available in
export voltages.



MODEL WR-3 COMBINATION WARMER & RANGE

2 warming elements,
1 combination element.

SPECIFICATIONS

Dimensions	U.S.	Metric
Width:	25 1/2"	65 cm
Depth:	9 3/4"	25 cm
Height:	3"	7.6 cm
Approx. Ship. Wt.:	9 lbs.	4 kg

Electrical Data

795 watts (2 warming
elements 130 watts each,
1 combination element
535 watts or 130 watts),
120 volts A.C., 60 Hz.

Also available in
export voltages.





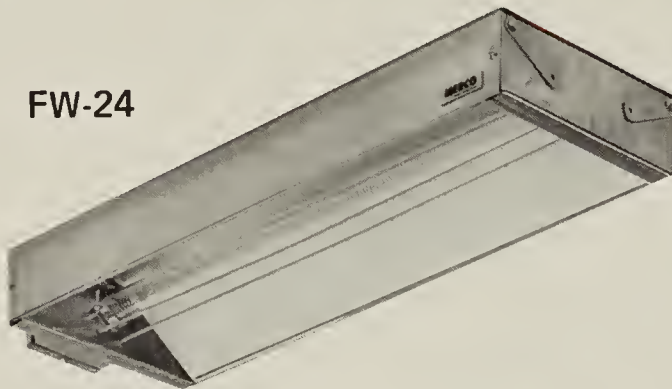
HIGH EFFICIENCY INFRA-RED!



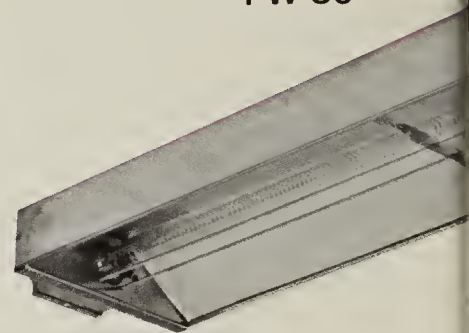
...because

There's a MERCO designed for You

FW-24



FW-36



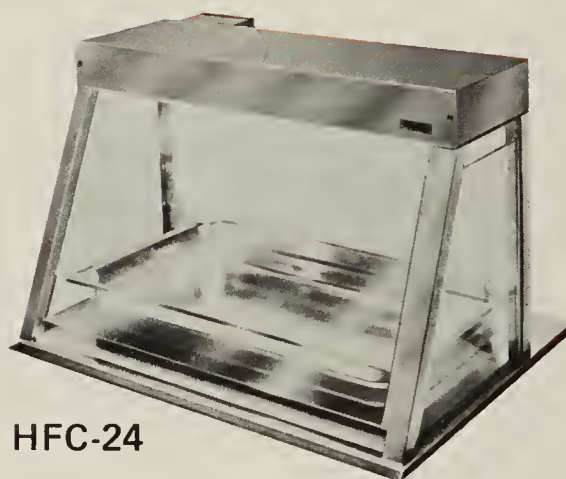
PW-24



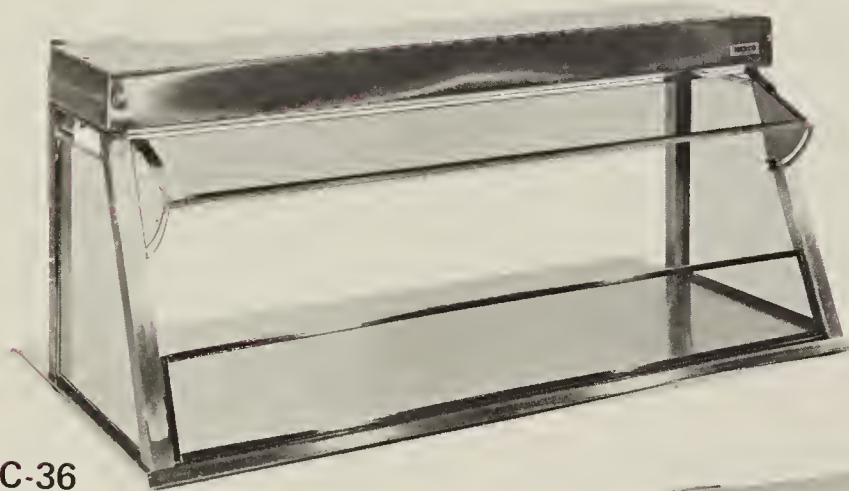
PW-36



HFC-24



SSHFC-36



*
**DISPLAY
WARMERS**

HFC-TS-48



B-2

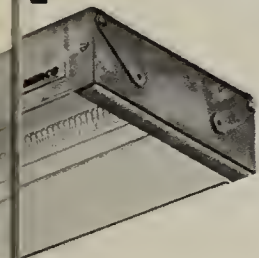


PORTABLE WARMERS

Merco offers over 400 models of standard and special purpose food warmers. No other manufacturer offers such a wide selection of models, and all Merco-engineered to provide the right kind of heat in just the right configuration to fit your operation and menu.

*Infinite Control Standard on all *Display Warmers, *Buffet, *Thermal Shelves

Operation!



FW-48



HANGING WARMERS



PORTABLE WARMERS



BW-72

* BUFFET WARMERS



TS-36

* THERMAL SHELF

B-204-F

B-105-A

B-101-R

B-302-S



"CONTEMPO" BULB WARMERS



FOOD SERVICE EQUIPMENT

The Complete Warmer Line



Your
Customers
Deserve the Best
...USE MERCO

Food that's meant to be hot
should be served HOT!
Customers expect it . . . and
when they get it, they're
more likely to come back!

YOU CAN DEPEND
on MERCO infra-red heat...

Infra-red Food Warmers are our business,
not a sideline or by-product. We've been
making them for almost a quarter-century
. . . no one does it better.

The patented Merco Heat Tube provides
a unique, low surface temperature heat that
holds your cooked foods at peak serving
temperature without drying, longer than
any other method.

AVAILABLE AROUND THE WORLD FOR
NEARLY 25 YEARS

DROP US A LINE AND WE'LL SEND YOU
THE COMPLETE CATALOG



SOLD BY

MERCO PRODUCTS INC.
1298 Bethel Drive • Eugene, Oregon 97402
(503) 688-7331

NEW

Fleetwood SLICERS

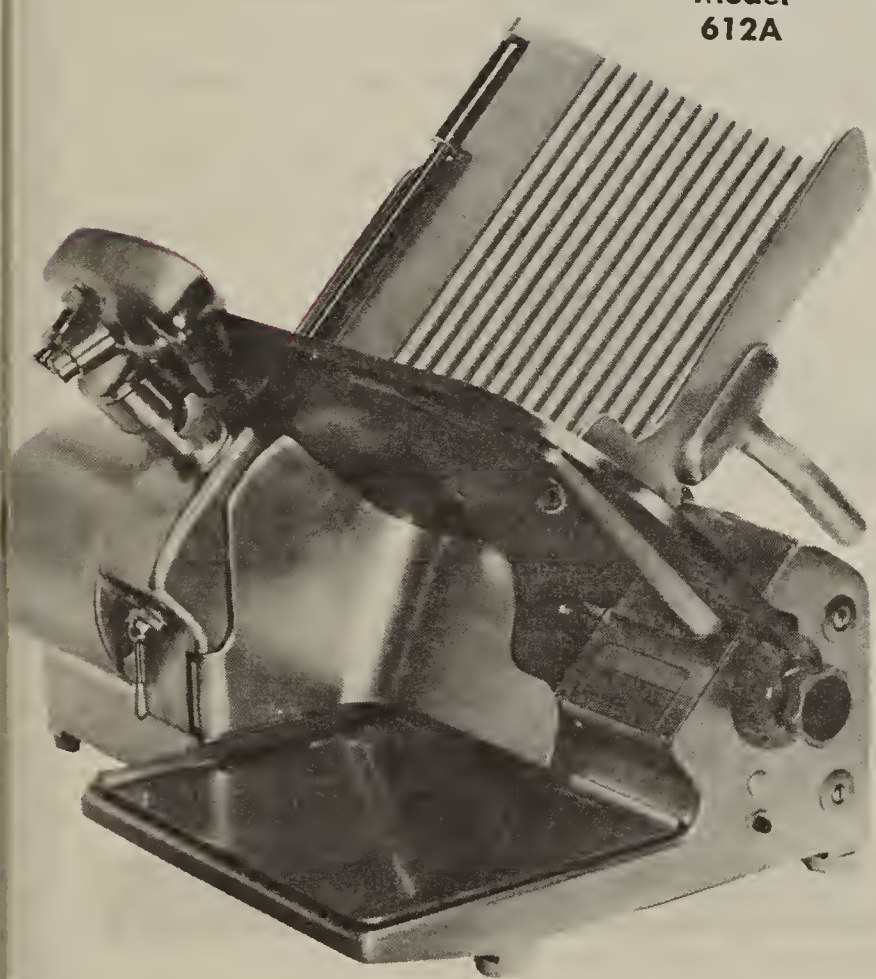
IN DURABLE STAINLESS FINISH

N.S.F.



APPROVED

**Model
612A**



The MODEL 612S
Automatic SLICER

For large volume operators such as super markets, packing houses, large delicatessens, schools, institutions — in fact, anyone who sells, serves or prepares large quantities of foods will find the new Fleetwood a great time and labor saver.

With this unique Automatic, you get constant output, and consistent, even slicing from first to last! The gravity-feed principle of the Automatic combines with a six-position automatic carriage stroke and two-speed drive to permit you to efficiently and cleanly slice a wide variety of food items for maximum profit merchandising. Through its simplicity of design, the utmost in sanitation is encouraged. The entire unit can be quickly and easily disassembled for cleaning without tools.

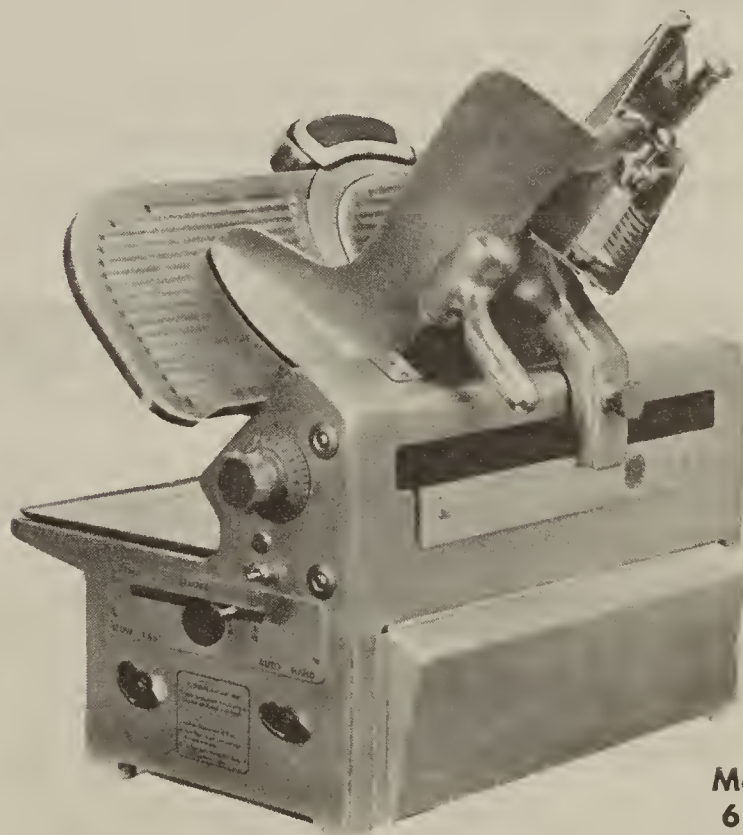
THE MODEL #612A is perfect for hot or cold meats, cheese, fruits, vegetables, bread, fish or just about any food normally sold or served in slices.

Excellently suited for use in retail markets or delicatessens. It has also proven equally useful for preparing foods in hotels, restaurants, hospitals, schools, caterers and other mass feeding operations where portion controls are desired.

Controls are all located at the front of the unit for the convenience of the operator.

Compactly built, requires only 20½" x 26" of counter space. Overall height is 19½".

Safety light indicates when the unit is operating. Knife guard, gauge plate, carriage and end piece holder are designed for maximum safety protection.



**Model
612S**
Automatic

ATTACHMENTS . . . FOR INCREASED VERSATILITY

VEGETABLE CHUTE: Polished aluminum 6" x 6" square and 12" deep. End weight is anodized. Invaluable for quantity slicing of fruits, vegetables and meats. Just put them in the chute . . . weight holds them in place as slicer cuts. Put it on, take it off in seconds.

FENCE: Speeds up quantity slicing of tomatoes, onions, potatoes, fruits, loaf cheese, meats and many other foods. The regular Fence is completely adjustable to accommodate food items of varying diameters. For example, the Fence can be set to slice tomatoes, then instantly adjusted to slice large onions, etc. For quantity slicing two fences can be set-up on the slicer chute.

MODEL #612A . . . SPECIFICATIONS AND FEATURES

FINISH: Anodized aluminum finish except for stainless steel gauge plate and knife center guard. Sharpener device has chrome plated finish.

KNIFE: 12" diameter, stainless steel. Assembly is roller bearing mounted and gear driven with safety interlock switch.

KNIFE SHARPENER: Rigidly and permanently mounted on slicer. Always available for immediate use. Grinding or honing stone can be used independently or simultaneously. The knife is never exposed during sharpening.

GAUGE SETTINGS: There are more than 70 graduations for setting slice thicknesses up to a maximum of 1 1/8".

CAPACITY: Carriage area 11" x 12". Maximum carriage travel 12 1/2". Slice receiving tray 12 1/2" x 9 1/2".

612A MOTOR: 1/4 H.P., 115 Volt, 60 Cycle A.C. Other voltage combinations available. 6 ft. three-wire cord and plug furnished.

612A SPACE REQUIREMENTS: Only 20 1/2" x 26" area is required. Overall height is 19 1/4".

SCRAP BOX: Prevents waste from being deposited on slicer surface.

KNIFE GUARD AND CENTER PLATE: One unit that minimizes the difficulties and time required to clean. Another significant advance is the internal safety switch that makes the machine inoperative when the knife guard retainer shaft is loosened prior to cleaning.

SAFETY WARNING LIGHT: Its location under the slice adjustment dial in view of the operator serves as an intended safety light since it is not obscured.

STANDARD EQUIPMENT: Includes built-in sharpener, anodized aluminum receiving tray, four adjustable height rubber feet, 6' long three-wire plug-in-cord, 8 oz. can of mineral oil and operating booklet.

SHIPPING WEIGHT: Gross weight 109 lbs. Net weight 86 lbs. 612A specifications may be changed without notice.

AUTOMATIC SLICER MODEL #612S

As outlined above, with the following variations:

MOTOR: 1/4 H.P., 115 Volt, 60 cycle A. C. motor operates knife. Also a 1/8 H.P., 115 Volt, 60 cycle A.C. motor operates the carriage. Units are available with 3 wire plug-in cord. Other voltage motors are also available.

AUTOMATIC CARRIAGE STROKE: Large gravity feed carriage has a two-speed drive. Length of stroke may be set to obtain 5", 7", 8", 9", 10" or 12" carriage travel.

SPACE REQUIREMENTS: Requires 20" x 26" area. Overall height is 26".

SHIPPING WEIGHT: Gross weight 152 lbs. Net weight 109 lbs. Specifications may be changed without notice.

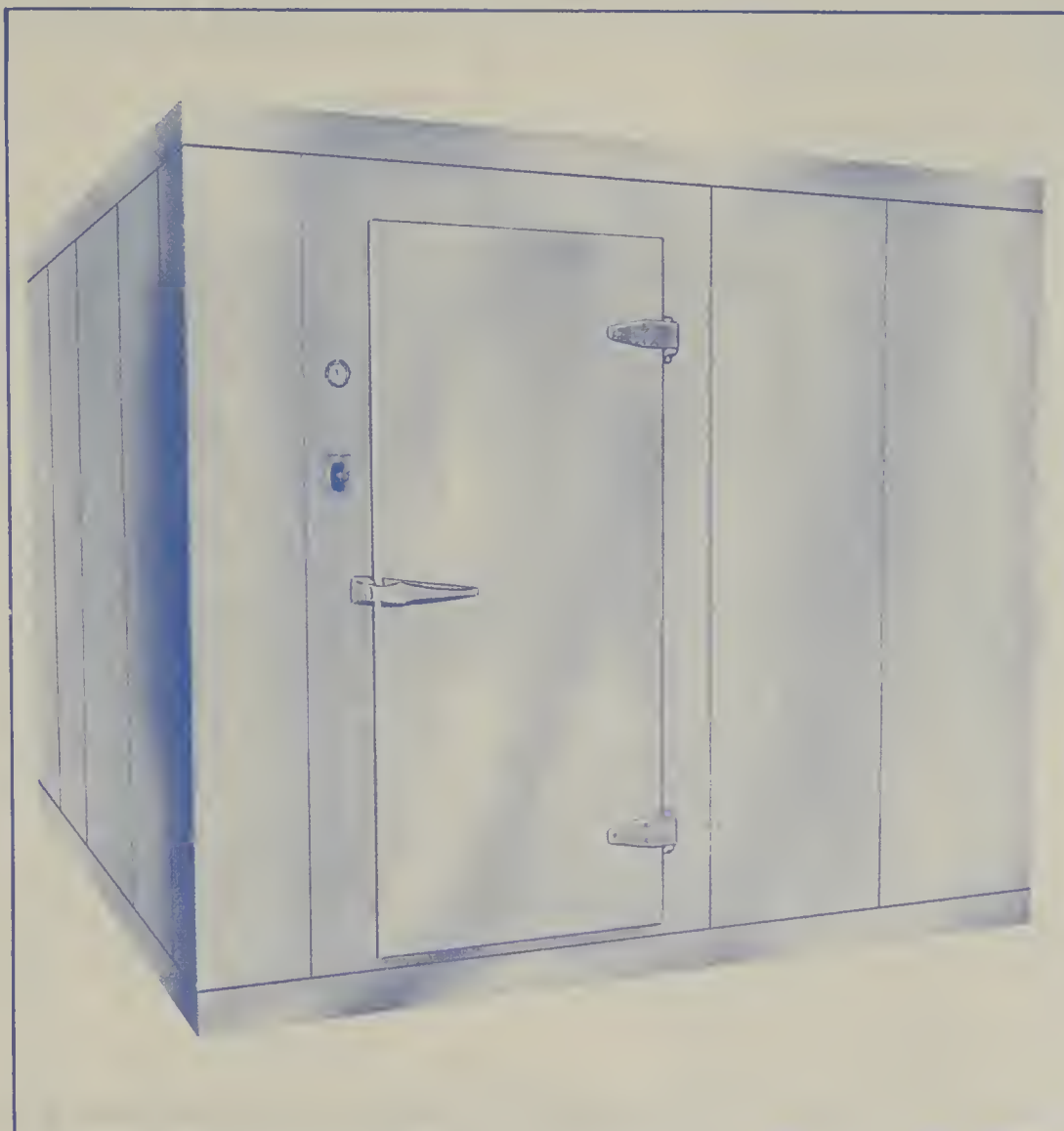
MORELLO

RESTAURANT & PIZZERIA EQUIPMENT CORP.

461 Myrtle Ave.
Brooklyn, N. Y. 11205
(212) 596-1711

Long Island
by Appointment
(516) 538-3344

Dealer:



**PREFABRICATED
— FOR PRECISE FIT,
EASY ASSEMBLY**

Penn Urethane Modular Sections are completely prefabricated (floor, wall and ceiling) in precision molding fixtures. Each section is exact in size and accurate in shape to assure a precise fit . . . to facilitate fast and easy assembly. Wall and ceiling sections are fabricated by positioning two die-formed metal pans 4" apart in a molding fixture. Urethane is then foamed-in-place to completely fill the space between the two pans.

Floor sections have a 1/4" plywood sheet (sealed for protection against moisture) laminated directly between the 18-gauge galvanized steel top floor pan and the urethane insulation. This provides reinforcement to protect the floor surface against impact, or weight damage up to 1,000 psf.

This accurate fabrication produces sections which are exact in measurements and angles — and results in the tightly-sealed, leak-proof assembled units that are essential in maintaining controlled temperatures. There is no metal-to-metal contact between the inside and outside skins which means the enclosure is totally surrounded by urethane insulation.

Sizes Available

6' x 6' x 7'6" H
6' x 8' x 7'6" H
8' x 8' x 7'6" H
8' x 10' x 7'6" H

Custom sizes to your specification.

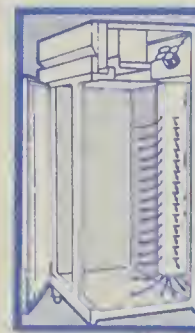
HOBART

FOOD EQUIPMENT

Statistics

Net Capacity (cu.ft.)	47.8
Length	54 3/4"
Depth	35 1/2"
Height	83"
H.P.	1/3
Electrical	115 v - 1 ph.
Amps	12

Exclusive "down-duct" air circulation
gives you up to 20% more usable storage space.



We give you more room in our modular Hobart H Series reach-in refrigerators by making more efficient use of the room we have... up to 20% more storage space. Because of our patented "down-duct" air circulation system there's no dead air space with Hobart cooling. You get a constant even flow at top and bottom.

This more effective "flowing cold" circulates cold, humid air throughout your Hobart cabinet at all levels. Eliminates food losses from dehydration shrinkage—preserves food quality.



REACH-IN REFRIGERATOR

Self-contained/ two section

STATISTICS

Net Capacity (Cu. Ft.)	47.8
Length	53 1/4 "
Depth of Cabinet	30 1/2 "
Depth O.A. Inc. Hardware	34 1/2 "
Depth O.A. Pass-Thru Model	38 3/4 "
Height (Less Legs)	78 1/2 "
Shelf Area Sq. Ft. (Inc. Fl.)	36.1
No. Shelves Furnished Std.	6
Condensing Unit H.P. Rating Reach-In	1/3
Condensing Unit H.P. Rating—Pass-Thru	1/2
Doors—Full Door Model	2
Doors—Half Door Model	4



**MODEL
ALA-48-T**



The Show-Off[®] Refrigerator.

A revolving showroom on wheels.



 Traulsen

The Show-Off.[®]

It displays, cools and sells.

All in one beautiful package.

After years of testing every aspect of displaying and selling pastries, desserts and other food products, Traulsen has produced the Show-Off... a unique bakery-product environment.

The Show-Off is a vertical refrigerated showroom with an outgoing personality that displays and aggressively merchandises your products with revolving shelves and special fluorescent lights.

It's a guaranteed eye-catcher that sparks appetites and turns passers-by into customers. In fact extraordinary increases in pastry and dessert sales are common when the Show-Off replaces a conventional horizontal showcase.

But apart from increasing sales, the Show-Off has

other advantages. Like a refrigeration and air circulation system that keeps your products both cool and fresh, significantly extending their shelf life.

What's more, the Show-Off takes only eight square feet of valuable floor space compared with twenty-two for the normal horizontal showcase.

Plus cleaning and loading the Show-Off is simple because it has three doors. And it requires no expensive plumbing or electrical connections. Just wheel it over to any 115* volt outlet, plug it in, and it immediately starts selling.

If you'd like to know more about how the Show-Off can increase your sales, just contact your local Traulsen dealer.

Standard Features

- 3 full length glass doors.
- Operating temperature 38 to 42°F.
- 4 adjustable shelves — glass, wire or special wine rack.
- 3 fluorescent lights.
- Clear plastic fluorescent light shields.
- 100% frothed-in-place polyurethane foam insulation.
- Gravity glide hinges.

- Vinyl magnetic door gaskets for positive seal.
- Separate on/off switch for lights and rotation.
- Automatic electric condensate evaporator.
- Cord and plug for easy installation.
- Casters.

Available Decor Options

- Gold anodized extrusions
- Kool Klad top.
- Kool Klad top & bottom.

- Red and amber plastic fluorescent light shields for decor-coordination.

Optional Accessories

- Additional shelves.
- 3 door locks.
- Chrome plated baskets for storage of small items.
- Interior Thermometer.
- 5 year warranty on sealed motor compressor.
- 1 year service/labor warranty.

Dimensional Data

	Self-Contained
Net Capacity (cu. ft.)	27.7
Width across points (in.)	40
Width across flats (in.) ¹ (over hardware)	36
Width across flats (in.)	34 5/8
Clear door width (in.)	15 5/8
Clear door height (in.)	45
Height overall (in.)	74 5/8
Height of base (in.) (including 2-5/8" caster)	18 5/8
Height of top (in.)	11
Number of Shelves — Adjustable.	4

Electrical Data

Voltage	115/1/60
Feed Wires ²	2
Wattage	1350
Total Amperes	12

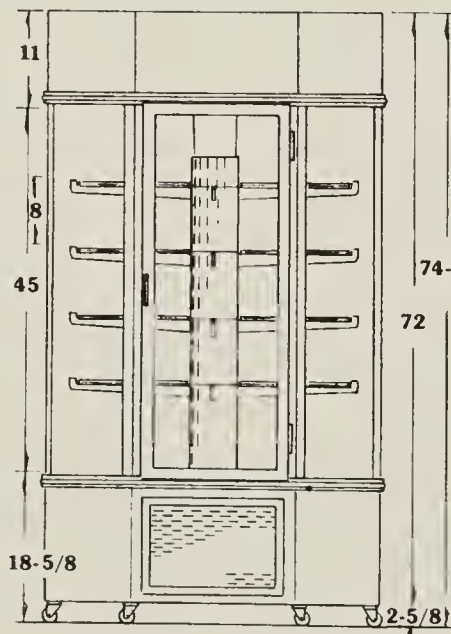
* Available 220-1-50 for export

Refrigeration Data

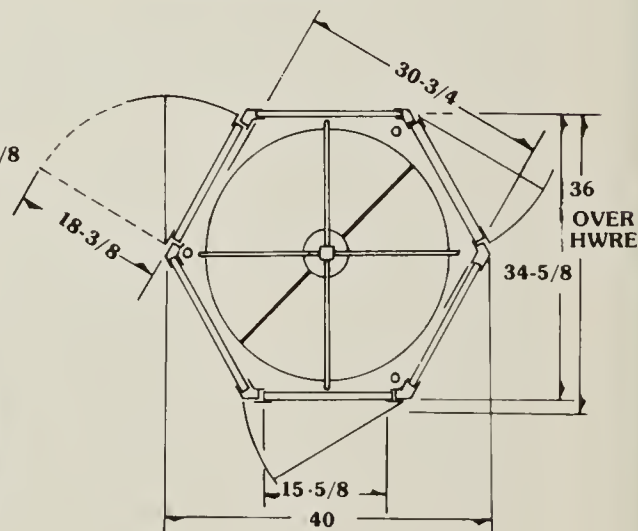
Compressor H.P.	1/2
BTU/HR ³	4400

Weight & Shipping Data (Domestic Crated)

Length — crated (in.)	44
Depth — crated (in.)	42
Height — crated (in.)	81
Volume — crated (cu. ft.)	87
Net Weight — uncrated (lbs.)	515
Shipping Weight — crated (lbs.)	575



Scale 3/8" = 1'



1. Handle and door removal to fit through 36" door opening.
 2. 3 prong cord.
 3. Based on 90° ambient and 20° evaporator.
- Continued product improvement may necessitate specification changes without notice.

Traulsen & Co., Inc.

114-02 15th Avenue • College Point, N.Y. 11356 (212) 463-9000
 2240 Landemier Road • Chicago, Illinois 60007 (312) 437-1126-7
 3301 Leonis Blvd. • Vernon, California 90058 (213) 585-1121-2-3-4

distributed by: _____



Model RW 54SC

glass sliding doors

SPECIFICATIONS

STAINLESS FRONT				ALUMINUM INTERIOR		
Model No	Length	Width	Height	Doors	comp.	Weight
RW 54SS	54	31½	77	4	⅓	425
RW 73SS	73	31½	77	4	½	525
RW 99SS	99	31½	77	8	½	700
RW 120SS	120	31½	77	8	¾	850
RW 144SS	144	31½	77	8	1	1100
RW 54SCSS	54	31½	77	2	⅓	475
RW 73SCSS	73	31½	77	2	½	625
RW 99SCSS	99	31½	77	4	½	950
CD 48SCSS	48	30½	71	2	¾	400

beverage coolers

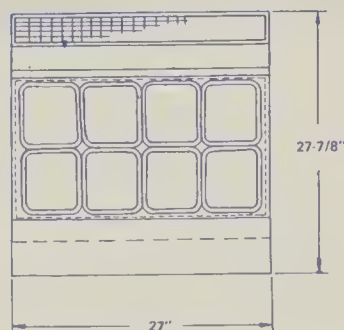


DW 64-S

SPECIFICATIONS

Grey Enamel	Models Stainless Steel	Woodgrain Vinyl	*L	**W	H	Dividers	H.P.	Crated Weight	Bottles Cases Corded		Cans Cases Corded
									6½ Oz.	12 Oz.	12 Oz.
DW94-G	DW94-S	DW94-V	95"	26½"	34"	6	½	500 lb.	54	39	55¾
DW79-G	DW79-S	DW79-V	80"	26½"	34"	5	½	440 lb.	44	32	45¾
DW64-G	DW64-S	DW64-V	65"	26½"	34"	4	⅓	340 lb.	34	25¼	34¾
DW49-G	DW49-S	DW49-V	50"	26½"	34"	3	⅓	290 lb.	24¼	17½	23¾

*Includes ½" top rail overhang on each end. **Includes ½" top rail overhang on front
 (G) Models have grey enamel front, ends and back
 (S) Models have stainless steel fronts with grey enamel ends, back and base
 (V) Models have woodgrain vinyl on front, ends and back with walnut brown enamel base
 (All models have stainless steel tops.)



RP-6 Pan Layout

1/8 hp. condensing unit. 115 volt. 60 cycle, 1 phase. 6 ft., 3-wire service cord and polarized plug. Max. amps. 3.
NOTE: Self-closing door on single door models are reversible and can be quickly and easily changed in the field. All single door models are shipped hinged on the right.

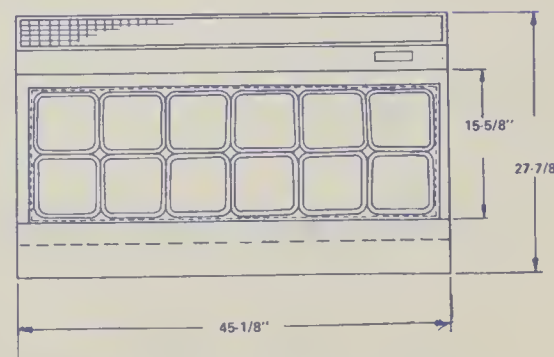


Two and Single Section Sandwich Unit

Model	Capacity (Cu. Ft.)	Length	Depth	Wrkg. Ht.	Shelf Area (Sq. Ft.)	Top
RP-6	6	27"	27 7/8"	36 3/8"	7	8 Std. 1/6 Size S/S Pans S/S Backsplash/ Cover
RP-10-12	10	45 1/8"	27 7/8"	36 3/8"	14.4	12 Std. 1/6 Size S/S Pans S/S Backsplash/ Cover



RP-10-8 Two Section Model



RP-10-12 Two Section Model

1/4 hp. condensing unit. 115 volt, 60 cycle, 1 phase. 6 ft., 3-wire service cord and polarized plug. Max. amps. 6.5.
NOTE: Double door models are hinged as illustrated. No other hinging arrangement available.

SANDWICH UNIT

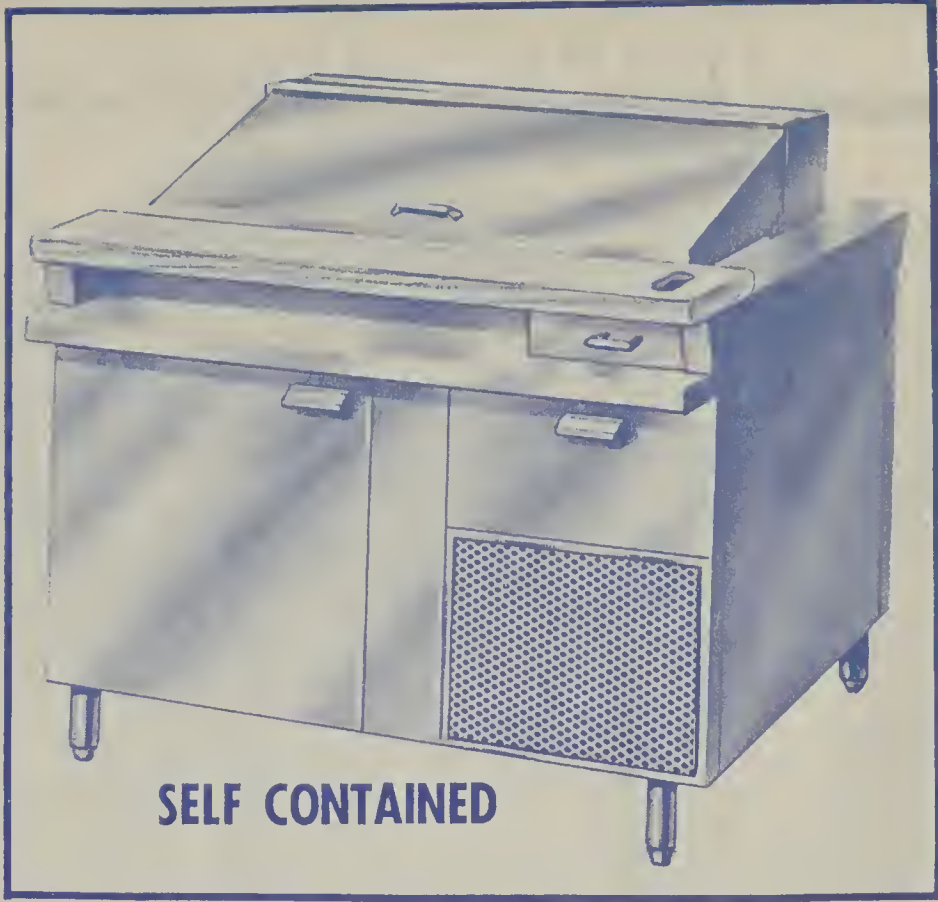
Heavy gauge construction

4'L x 32"W

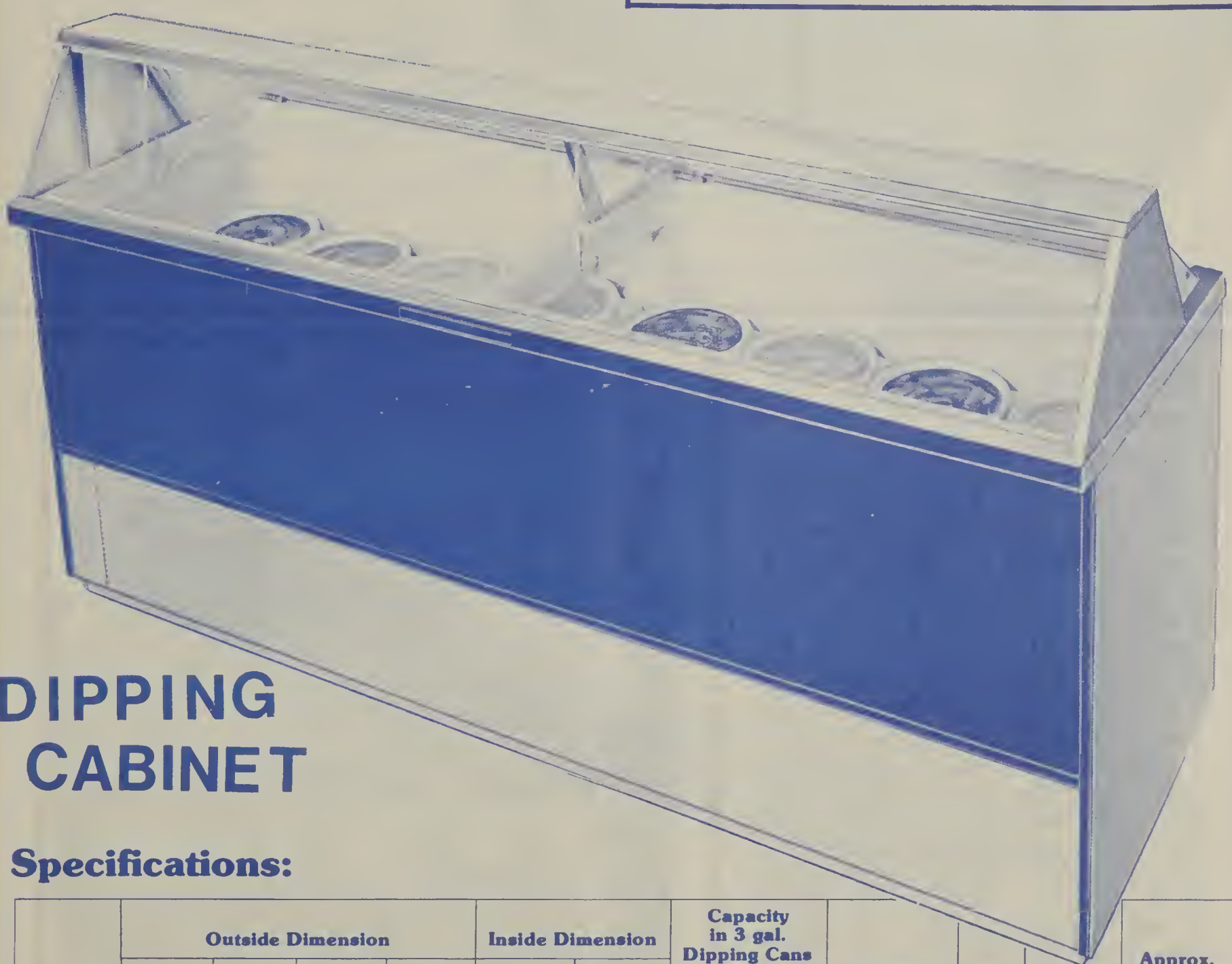
1/5 HP compressor

115 Volts

3-2000 Pan openings



SELF CONTAINED



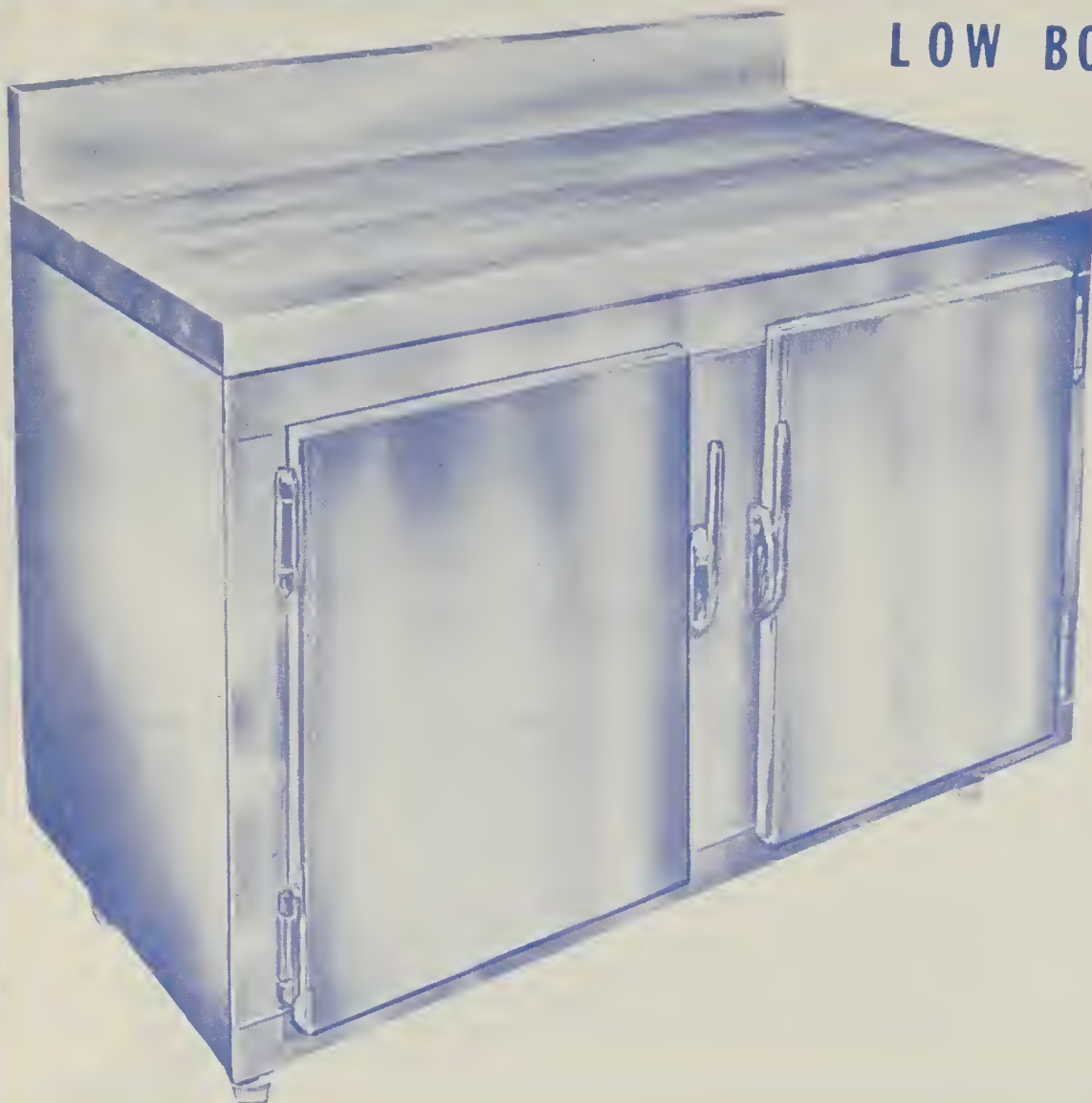
DIPPING CABINET

Specifications:

Model	Outside Dimension				Inside Dimension		Capacity in 3 gal. Dipping Cans		Product Capacity	Unit H.P.	Voltage	Approx. Shipping Weight
	Length	Width	Height	Rail Height	Length	Width	Up	Down				
DL-8A	45 7/8	30 5/16	48 1/4	35 5/8	42	22 5/8	8	4	10.5 cu. ft.	1/3	115	365 lbs.
DL-16A	90 1/16	30 5/16	48 1/4	35 5/8	86 3/16	22 5/8	16	12	24.5 cu. ft.	1/2	115	635 lbs.

LOW BOY

REFRIGERATORS



Features

- All steel body with stainless steel front, top and interior
- Channeled slant edge on top
- Heavy chrome plated Edgemounted hardware
- Fibre glass insulation
- Heavy plated wire shelves (adjustable)
- Wood rack on bottom for proper drainage
- Equipped with blower coil
- Automatic lighting when doors open
- Adjustable bullet type legs
- 6" stainless steel backsplash

Available

- Self-contained with Tecumseh compressor
- Double service
- Automatic condensate evaporator
- 2" thick, laminated maple top
- Plastic laminate top, front and sides

UPDRAFTS

Features

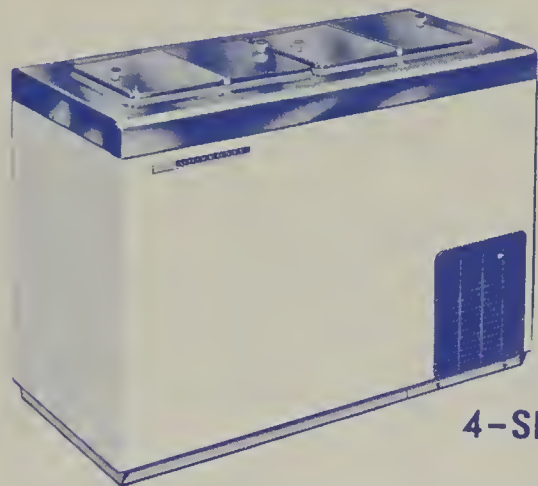
- Various models of lower base available
- Modern design superstructure with channeled slant edge, tapered sides, and stainless steel on all exposed surfaces
- Interior duct work insures proper ventilation
- Removable aluminum grease filters
- Additional grease gutter and grease pan to collect excess grease
- Adjustable bullet type legs
- 10" wide, stainless steel plate shelf on superstructure
- 2" thick, laminated maple cutting board

Available

- Refrigerated base, remote or self-contained
- Stainless steel or galvanized lined, self closing, coved bottom bread drawers on ball bearing tracks



ICE CREAM CABINETS



4-SF



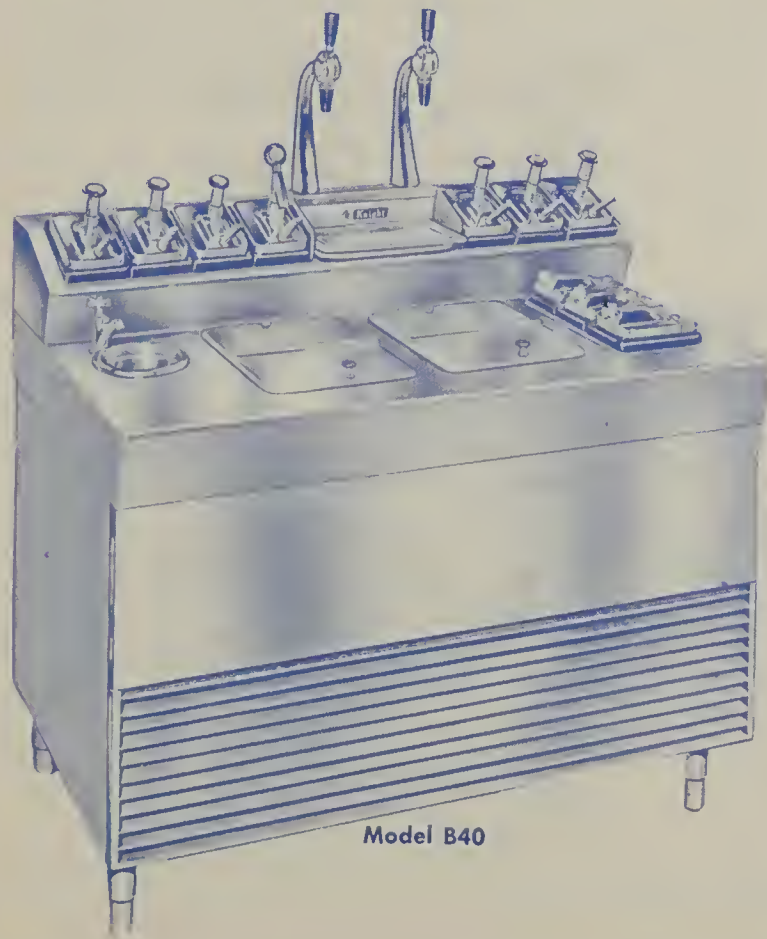
2-SF

SPECIFICATIONS:



Model	Outside Dimensions			Capacity					Unit HP	Approx. Shipping Weight
	Length	Width	Height	Cu. Ft.	Gals. in 3 Gal. Cans	Gals. in 2½ Gal. Cans	No. ½ Gal. Pkgs.	No. Phila. Pints		
2-SF	32¾"	20½"	32⅝"	5.0	12	12½	56	260	¼	197 lbs.
4-SF	53⅞"	20½"	32⅝"	10.3	30	30	119	568	¼	268 lbs.
4-DF	30½"	30"	32⅝"	8.0	24	20	97	340	¼	234 lbs.
6-DF	42⅞"	30"	32⅝"	12.5	39	40	156	585	¼	290 lbs.
8-DF	53⅞"	30"	32⅝"	16.9	57	55	205	811	¼	329 lbs.
10-DF	66½"	30"	32⅝"	21.9	75	80	275	1030	⅓	390 lbs.
12-DF	84½"	30"	32⅝"	29.1	99	110	355	1430	⅓	512 lbs.

SODA FOUNTAIN CREAMER



Model B40

SALAD CASES



4' 0"
Model D40

ICE & SODA DISPENSER

ICE MACHINE SPECIFICATIONS

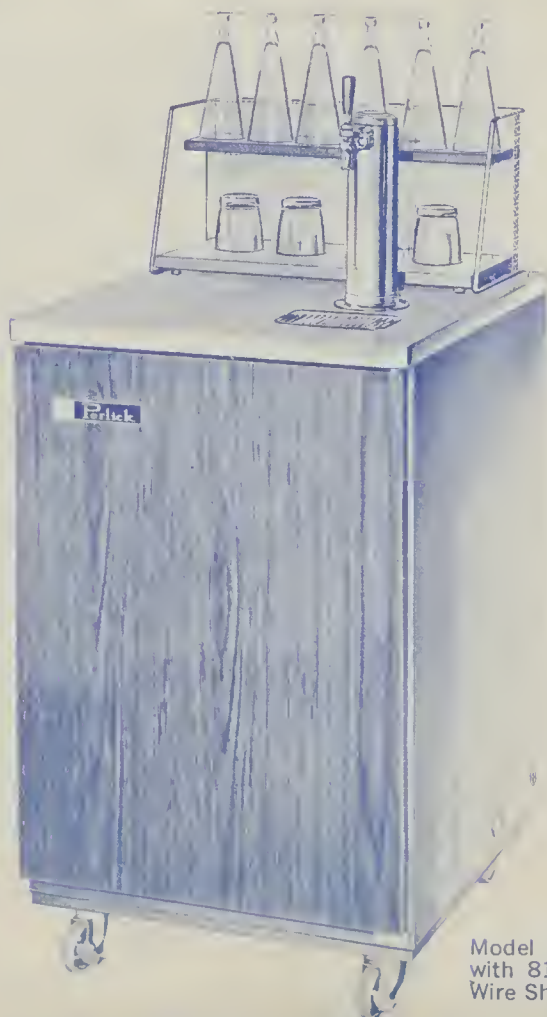
SF-1 ICE MAKER

- STORAGE BIN: 200 lbs. Stainless Steel Lined
- DEPTH: 24-1/2"
- WIDTH: 38-1/2"
- HEIGHT: (with legs) 46" to 46-3/4"
- HEIGHT: (without legs) 40"
Add 11" For Alamo Dispenser
- CONDENSER: Air Cooled
- COMPRESSOR: 1/2 HP
- FINISH: Hammerloid Grey
- SHIPPING WEIGHT: 455



BEVERAGE SYSTEM FEATURES

Cooling capacity: using 75°F, 75°F syrup and at a 75° room temperature and dispensing drinks at the rate of 4 six-ounce drinks per minute, the Astro dispenser will cool an indefinite number of drinks to 40°F or below as long as ice is kept in contact with the full surface of the cold plate.



Partymaster Direct Draw

beer dispenser

The Ideal Direct Draw For The
"Low Volume" Draft Beer Outlet

Small — smartly styled — compact and efficient. These words best describe Perlick's single keg Party Master Dispenser. . . . a Dispenser that boasts it can deliver glass after glass of draft beer as efficiently and profitably as any one of Perlick's underbar beer dispensing systems.

The Party Master features Perlick's "total refrigeration" concept incorporating an air-cooled faucet draft arm and a balanced tapping system to be used with pure carbonic gas. Draft beer can be left on tap for weeks at a time without any loss in taste or flavor.



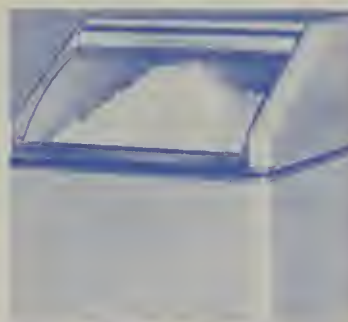
Model 8184B
with 8188-8
Wire Shelf



SCOTSMAN®

FLAKERS WITH STORAGE

A wide variety of self contained flaker models are available from under-counter AF 1 with production capacity of 290 lbs. to the SF 3 that produces up to 1140 lbs. of flaked ice. Scotsman flakes are hard bits of ice that hold up in displays and add appetite appeal to any food or beverage.



ACCESS DOOR

Access door slides up and back, out of the way, for easy access to ice. Closes to a tight seal . . . keeps cold inside bin.

Model Number	Size			Peak Ice Prod. 24 Hrs. ***	Bin Cap. **	Condensing Unit	Compressor H.P.	Basic Elec.	Max. Oper. Amps	No. of Wires	Min. Circuit Ampacity	Max. Fuse Size	Finish *	Shipping Wt. Lbs. (Kg.)
	H"	W"	D"											

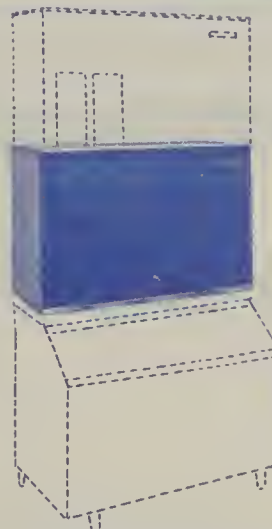
FLAKERS WITH STORAGE

AF1AE	34 1/4	23 1/8	24 1/2	290 lbs.	55 lbs.	Air	1/4	115/60/1	9.8	2	11.4	15	Enamel	198 lbs. (90 kg.)
SF75WSJ	46 1/4-47 w/Legs	32 1/2	24 1/2	290 lbs.	100 lbs.	Air	1/4	115/60/1	9.8	2	11.4	15	Enamel	268 lbs. (121 kg.)
SF1WSS	46 1/4-47 w/Legs	38 1/2	24 1/2	480 lbs.	100 lbs.	Air	1/2	115/60/1	16.5	2	19.5	20	Enamel	312 lbs. (141 kg.)
SF2WSJ	49 1/4-50 w/Legs	49 1/2	24 1/2	710 lbs.	350 lbs.	Air	3/4	115/60/1	19.5	2	22.9	30	Enamel	388 lbs. (175 kg.)
SF3WSJ	55 1/4-56 w/Legs	49 1/4	26 1/2	1150 lbs.	300 lbs.	Air	1	230/60/1 208-220/60/3 208/60/1	8.9 5.7 9.3	2 3 2	10.4 6.6 10.9	15 15 15	Enamel	472 lbs. (213 kg.)
SF3WSJSS	55 1/4-56 w/Legs	49 1/4	26 1/2	1150 lbs.	300 lbs.	Air	1	230/60/1 208-220/60/3 208/60/1	8.9 5.7 9.3	2 3 2	10.4 6.6 10.9	15 15 15	Stain-Steel	472 lbs. (213 kg.)



MODULAR STACKING CUBERS

Additional modular cubers can be stacked on top of existing units to double your ice production. Provides an economical system tailored to grow with your business.



MC 35 or MC 40 CUBER



SC1000 CUBER
ON B700 BIN

Model Number	Size			Bin Cap. **	Ice Prod. Cap. 24 Hrs. ***	Cube Size	Condensing Unit	Compressor H.P.	Basic Electricals	Min. Wire Size	Amps	Finish *	Shipping Wt. Lbs. (Kg.)
	H"	W"	D"										

MODULAR STACKING CUBERS

MC 25 SERIES

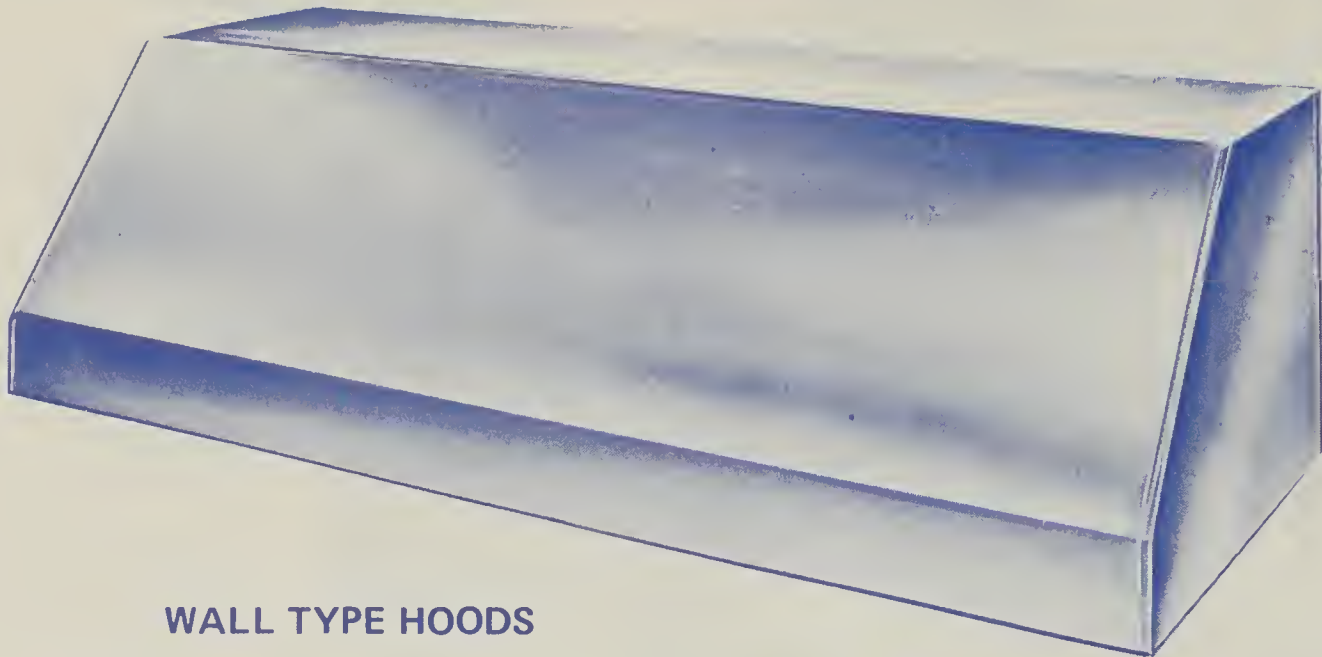
MC25SAE	18	42-5/16	23 1/8	**	240 lbs.	Small	Air	3/4	115/60/1	2W 10g	14.3	Enamel	229 lbs. (104 kg.)
MC30MAE	18	42-5/16	23 1/8	**	375 lbs.	Medium	Air	1	115/60/1	2W 10g	15.4	Enamel	250 lbs. (114 kg.)
MC35MAE	28 3/4	42-5/16	23 1/8	**	530 lbs.	Medium	Air	1	115/60/1	3W 14g	11.6	Enamel	304 lbs. (138 kg.)
MC40MAE	28 3/4	42-5/16	23 1/8	**	700 lbs.	Medium	Air	1.5	115/230/60/1 115/208-220/60/3	3W 14g 4W 14g	14.2 10.5	Enamel	346 lbs. (157 kg.)
SM1005HA	49 1/4	46 5/8	36 1/8	**	1160	Medium	Air	3		3W 10g	23.1	Enamel	915 lbs. (412 kg.)

Model Number	Size			Cubic Feet	Bin Cap. **	Finish *	Shipping Wt. Lbs. (Kg.)
	H"	W"	D"				

BINS

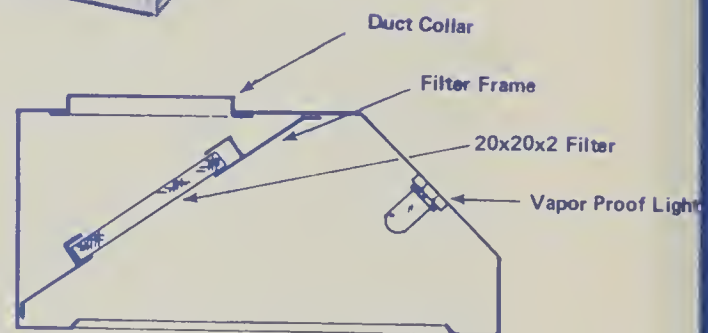
EB40	24 1/4	42 1/4	30 1/2	12.2	350 lbs.	Enamel	156 lbs. (71 kg.)
EB60	32	42 1/4	30 1/2	18.1	550 lbs.	Enamel	194 lbs. (88.2 kg.)
EB80	32	42 1/4	30 1/2	19.3	590 lbs.	Enamel	196 lbs. (89.2 kg.)
EB500	67 3/4	29 1/2	31 1/4	20.12	500 lbs.	Enamel	275 lbs. (125 kg.)
EB750	67 3/4	37 3/4	31 1/4	26.82	750 lbs.	Enamel	335 lbs. (152 kg.)





WALL TYPE HOODS

Constructed of 20 gauge galvanized or stainless steel as specified. Straight back sloped front fully welded to flat ends. With 14 gauge all welded condensation gutter around entire perimeter. Chain hangers supplied.



Hoods are approved and made in accordance of N.S.F. Standard No. 2.
For special construction to meet local health and fire codes, prices are on application.
All prices are subject to revisions required.

Bread Boxes

Top of 2" laminated maple

Or

Top constructed of #16 gauge Stainless Steel, Type 302,

Body of heavy gauge material properly reinforced for maximum strength.

Drawer fronts of #18 gauge material, and provided with pull handle. Fitted with removable seamless 10" deep drawn plastic pan, set into a steel frame, mounted on ball bearing runners.

Legs 6" high with adjustable bullet feet.

Working Height — 34".



24" x 24"
30" x 24"



75-30T-60

MATERIAL:

- Heavy gauge stainless steel top.
- Stainless steel tubular legs with 1" adjustable metal bullet feet.
- Heavy gauge galvanized under shelf bolted to 1/4" galvanized flat-bar leg-stretcher.
- Galvanized reinforcing section, stud-welded to top.
- Stainless steel gussets welded to reinforcing section.

HOBART MFG. CO.
GARLAND COOKING EQUIP.
GENERAL ELECTRIC
BLODGETT OVEN CO.
BAKERS PRIDE OVEN CO.
SCOTSMAN ICE MACHINES
CECILWARE EQUIP.
GLENCO REFRIGERATORS
HOBART REFRIGERATOR CO.
SOUTH BEND STOVE CO.

DOUGH RETARDERS
STEAM TABLES
WALK IN REFRIGERATORS
BAIN MARIE'S
GRIDDLES
FRYERS — STOVES
VENTILATION HOODS
EXHAUST SYSTEMS
BOOTHES, CHAIRS
TABLES, COUNTERS

EQUIPMENT BUILT TO SPECIFICATIONS

(212) 596-1711
596-1712

L. I. (516) 538-3344

MORELLO

RESTAURANT & PIZZERIA EQUIPMENT CORP.

Designers — Distributors — Consultants
Complete Installation — Terms

USED EQUIPMENT BOUGHT & SOLD

461 MYRTLE AVE.
BROOKLYN, N.Y. 11205

BOB MORELLO

and covered bowl
telescoping ball

shelf.



WIDTH	LENGTH
24"	4'
	5'
	6'
	7'
	8'
	10'
30"	12'
	4'
	5'
	6'
	7'
	8'
36"	10'
	12'
	4'
	5'
	6'
	7'
	8'
	10'
	12'

- BAKERS TABLES



Extra Heavy Gauge

nosing of #18 gauge stainless steel sinks & drainboard tops of #20 gauge heli-arc construction

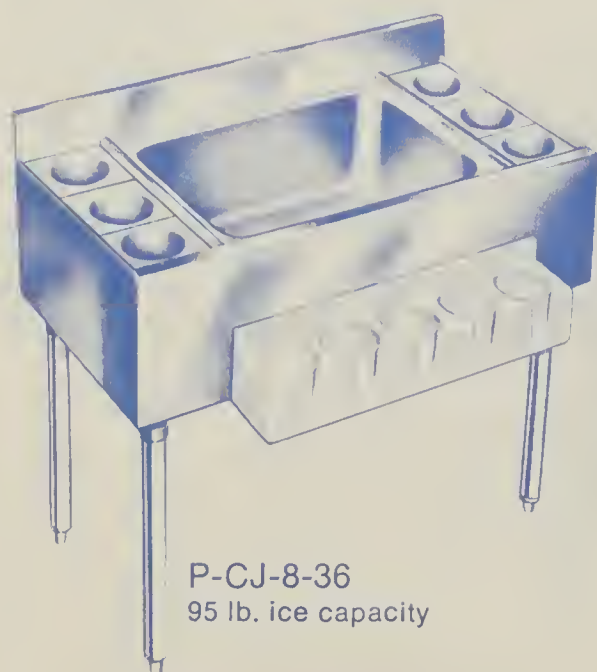
Stainless Steel Ends

for rust prevention and that finished look

Seamless Drawn Sink Bowls with Seamless Tops

forming a continuous working surface unmatched by any other product

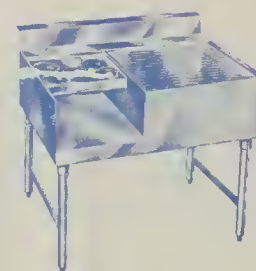
COCKTAIL UNITS



P-CJ-8-36
95 lb. ice capacity



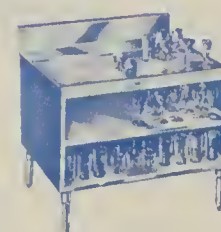
KWIK-SERV



MIXER STANDS



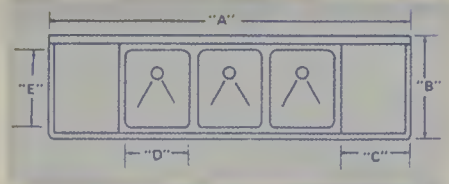
ICE CHESTS



UTILITY STANDS

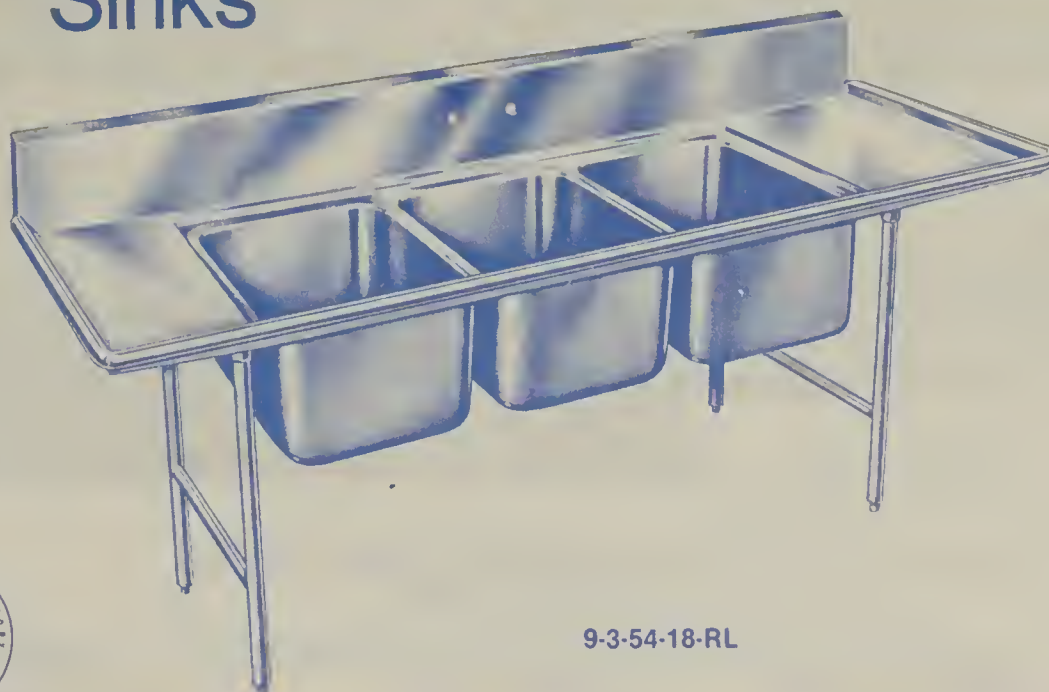


Sinks



"A"	"B"	"C"	"D"	"E"
91"	27"	18"	16"	20"
103"	27"	24"	16"	20"
127"	27"	36"	16"	20"
127"	31"	24"	24"	24"
151"	31"	36"	24"	24"

• All Heli-Arc Welded



9-3-54-18-RL

NSF Installation Require Drainboards with Splash Integrally Welded to Sinks.



4-3-54

ONE COMPARTMENT			TWO COMPARTMENT		
SIZE	400 Series	600 Series	SIZE	400 Series	600 Series
21" x 18"	4-1-18	6-1-18	21" x 36"	4-2-36	6-2-36
21" x 24"	4-1-24	6-1-24	21" x 48"	4-2-48	6-2-48
24" x 24"	4-41-24	6-41-24	24" x 48"	4-42-48	6-42-48

THREE COMPARTMENT		
SIZE	400 Series	600 Series
21" x 36"	4-3-36	6-3-36
21" x 48"	4-3-48	6-3-48
21" x 54"	4-3-54	6-3-54

DETACHABLE DRAINBOARDS

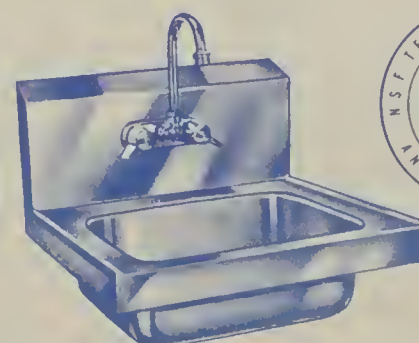


NO SPLASH

SIZE
21" x 18"
21" x 24"
21" x 30"
21" x 36"
21" x 48"
24" x 24"
24" x 36"
24" x 48"

Hand Sinks

17 x 15 x 13



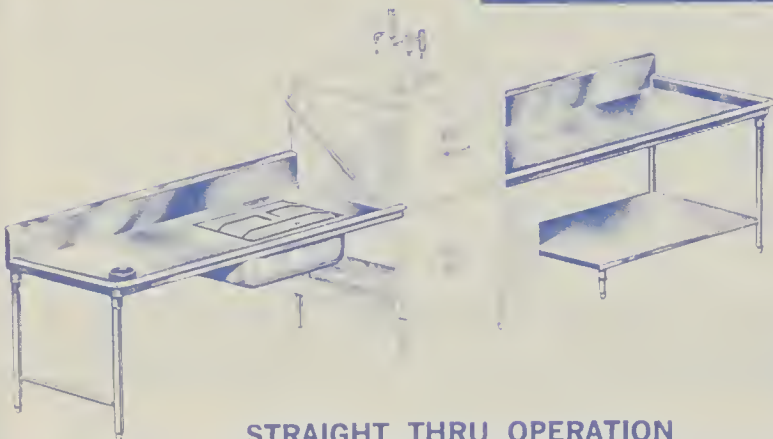
Goose Neck Faucet
Basket Drain
Mounting Brackets





For ALL...Single Tank Machines

STANDARD FEATURES: • Prerinse Sink
• Scrap Block • Stainless Steel Shelf
• Stainless Steel Legs • Basket Drain



STRAIGHT THRU OPERATION



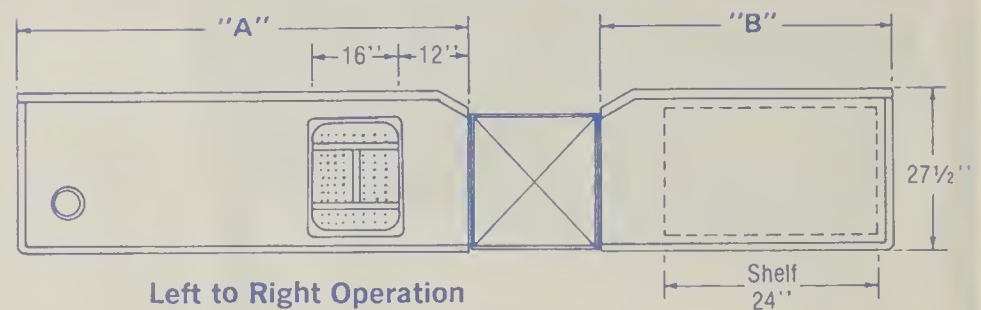
CORNER OPERATION

SPECIFY... LEFT to RIGHT... or RIGHT to LEFT OPERATION



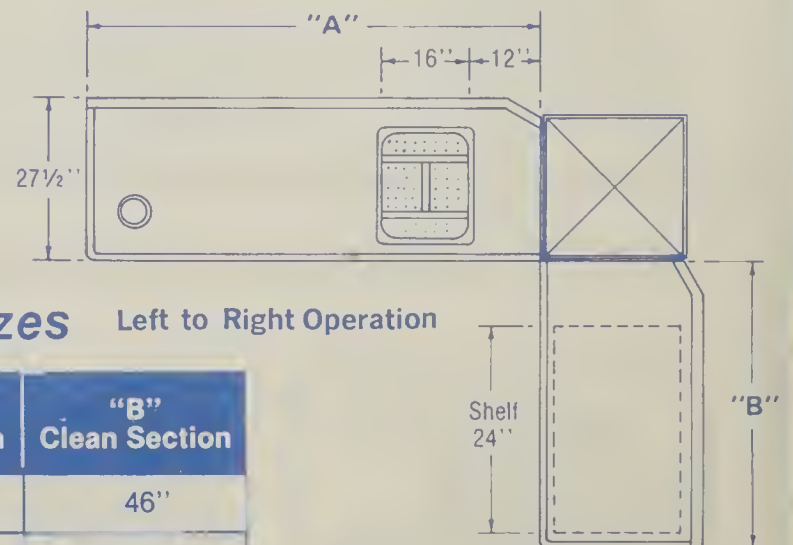
- **Deep Drawn** Stainless Steel prerinse sink with **Deep Drawn** basket and solid stainless slide bar.
- **ECONOMICAL**... Standardization enables Advance to furnish fabricated tables to suit your needs at BUDGET prices.
- **CHOICE** of...
16 ga s/s "400"
16 ga s/s "300"
14 ga s/s "300"
- **CONSTRUCTION**... All Heli-arc welded-welded areas blended to match adjacent surfaces and to a satin polish finish.
- **NSF Approved.**

Specify Faucet Hole Requirements



Left to Right Operation

We recommend prerinse faucet K-116
(see page A-7)



3 Popular Sizes Left to Right Operation

MODEL	"A" Soil Section	"B" Clean Section
AA	70"	46"
BB	58"	58"
CC	46"	70"

Specify MAKE and MODEL of Dishwashing Machine

FROM BLUEPRINT TO REALITY — Your Ideas Can Be Fabricated by our Competent and Experienced Staff.

HOBART

FOOD EQUIPMENT SYSTEMS

The Right Combination

**food receiving, storage,
preparation, cooking and
clean-up systems**



HOBART

FOOD EQUIPMENT SYSTEMS

Receiving and Storage Equipment

Weighing Systems



7112 Back Door Receiving Scale Bench model "Back Door Cash Register" Scale—easy-to-read weight figures and swivel dial head. Double pendulum long life weighing mechanism. Tilted tare beams with open-type weights for easy setting. 20% greater chart capacity. Chart capacity up to 300 lbs. and available with metric charts.



Counter Spring Dial Scale Economical cost-protecting scale for commercial and foodservice application.

This fast operating dial scale is ideal for receiving meats, produce and other commodities invoiced by weight.

Fits light to medium duty requirements for a receiving scale. Available with metric charts.



Portable Beam Scale Model 41-3132 for general foodservice applications. Portable but ruggedly built for heavy duty use. Beam capacity to 1000 lbs.

Refrigerators

Proper refrigeration for that important food investment must be complete in every aspect from wall to wall and top to bottom with even temperature, balanced humidity and total air circulation. Hobart refrigerators circulate cold moist air throughout, regardless of the loading pattern.

Use of Food Files Tray Insert Units utilize the entire interior. Vinyl exteriors in a choice of colors are available for all standard series. Quality workmanship, extra heavy-duty components and exclusive features make Hobart refrigerators a preservation investment to "bank-on."

Reach-ins



H-Series. Available in one, two and three sections—full-height or half-height, solid or glass doors. Choice of exteriors. Exclusive roll formed construction gives you the strongest reach-in we have ever offered. Strong, practical, chrome plated door handles. Available as pass through, hot food or frozen food storage cabinets.

Roll-ins



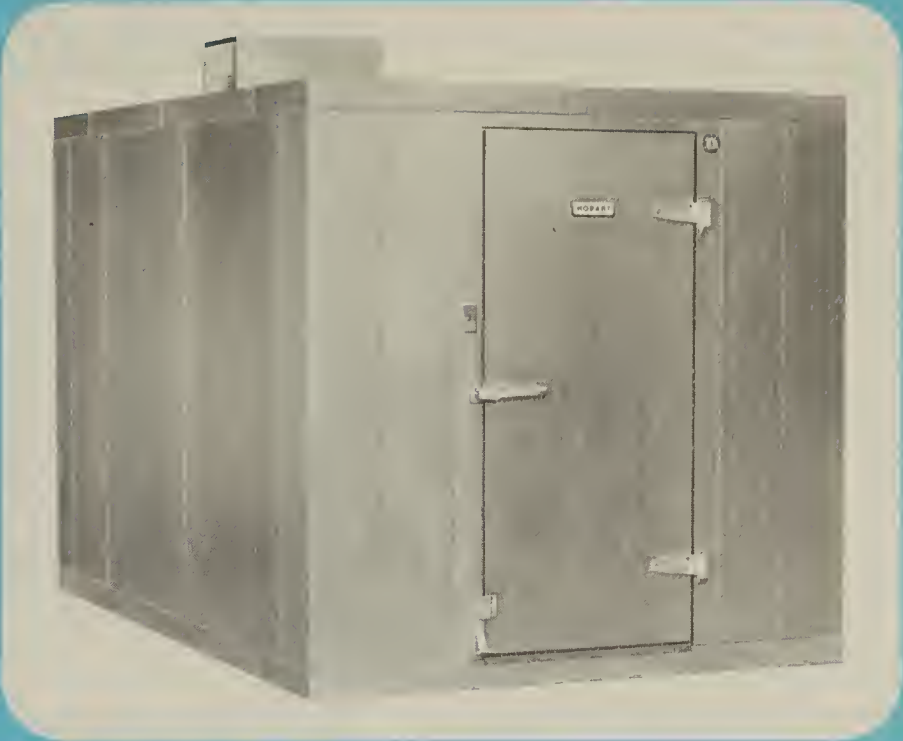
E Series. Available as one, two or three-section models with durable stainless steel or vinyl exterior in multiple choice of colors. Also as roll-through models. Extra wide opening doors invite all standard carts. Incorporates all the exclusive Hobart features for proper refrigeration. Also available in hot food or frozen food cabinets.

Undercounter



J Series. Compact, self-contained or remote units for under-counter or island installations as refrigerator or frozen food cabinet.

Walk-ins



Walk-in Series. Featuring "on location" installations and designed for the best utilization of shelf and floor space. Available in many different sizes, as single, multi-compartment or offset units . . . cold or frozen food storage . . . indoor or outdoor installations.

Hobart Safe-T-Thaw® Option

A safe, convenient, quick way to thaw frozen foods. Safe-T-Thaw is available as an accessory on standard two or three-section medium temperature (38° F). Reach-in and Roll-in models only. The Safe-T-Thaw system automatically:

- 1. Thaws frozen food overnight;
- 2. Keeps it refrigerated during and after the thawing cycle;
- 3. Allows for portioning of food while it is still cold;
- 4. Shifts portion-heating time to just before serving, if desired;
- 5. Maintains food quality;
- 6. Assure 100% salvage of cold leftover portions.

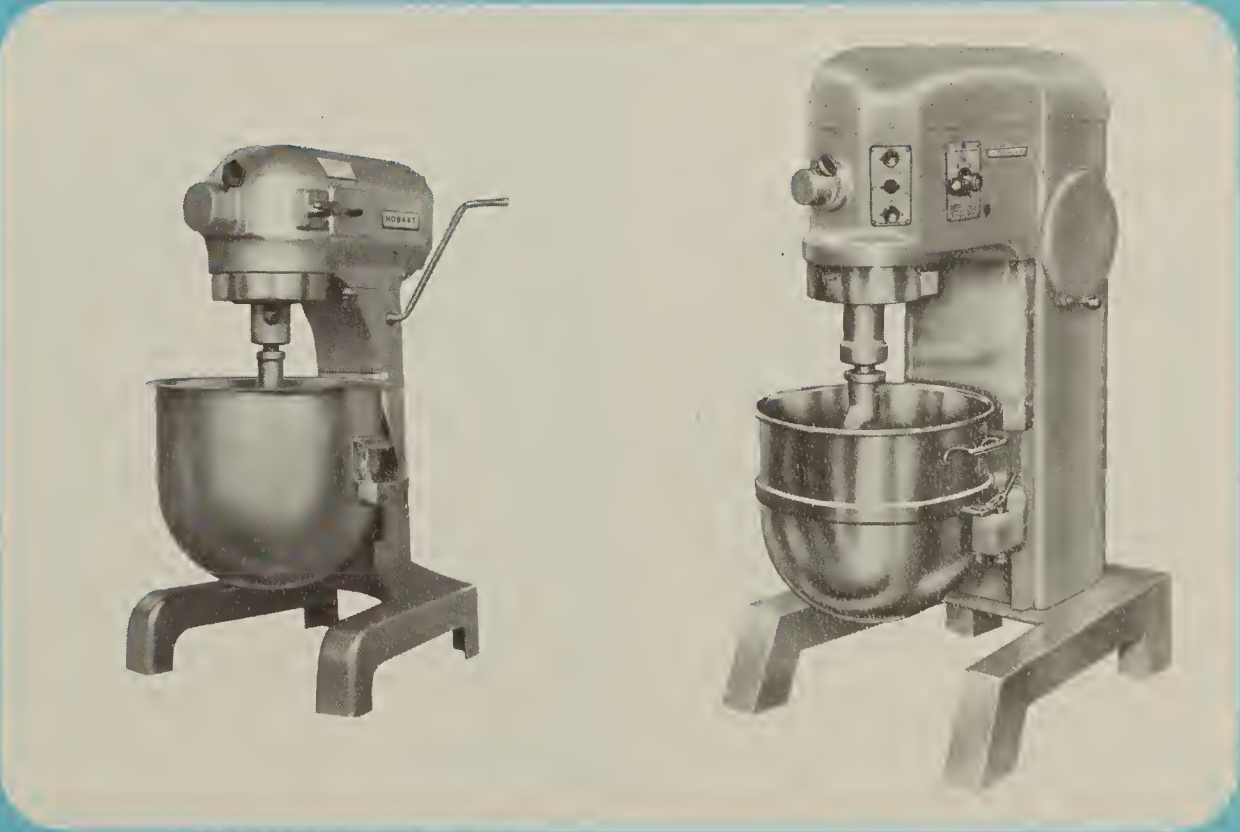


FOOD EQUIPMENT SYSTEMS

Food Preparation Equipment

Mixers

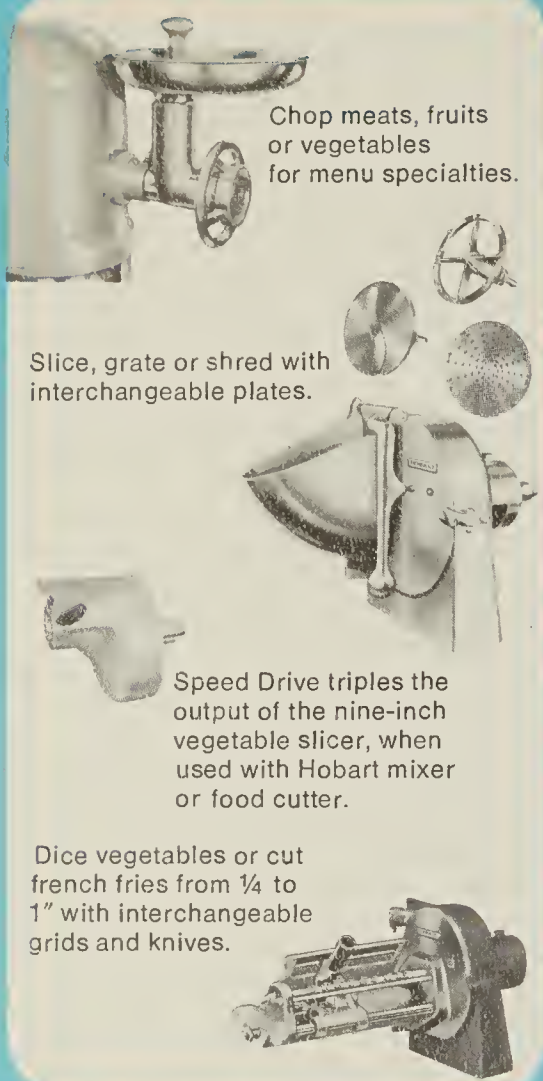
Feature planetary mixer action for consistent quality. Wide selection of agitators and attachments for hundreds of kitchen uses. Available from 5-quart to 140-quart capacities, with timers, floor and bench models.



Model A-200 20 qt. Available with timer and exclusive Stir Switch. Bench or floor models. Epoxy or deluxe metal finish.

Model H-600 60 qt. Mixes anything from fluffy meringue to flaky pie dough. Timer and Brake available. Also available with larger motor for heavy doughs.

Attachments



Chop meats, fruits or vegetables for menu specialties.

Slice, grate or shred with interchangeable plates.

Speed Drive triples the output of the nine-inch vegetable slicer, when used with Hobart mixer or food cutter.

Dice vegetables or cut french fries from 1/4 to 1" with interchangeable grids and knives.

Powered by Mixer, Food Cutter or Power Drive Unit.

Power Drive Unit



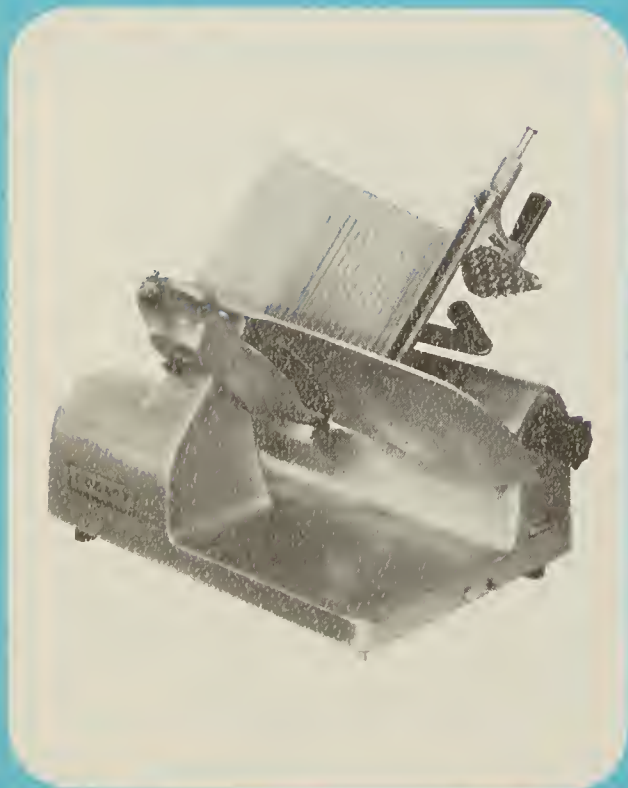
Power Drive Unit. A power source to efficiently utilize Hobart attachments for rapid food preparation. Available in two operating speeds . . . the Model PD 70 (700 R.P.M.) provides power for the 9" Vegetable Slicer to shred and slice. The PD 35 (350 R.P.M.) supplies power for the Dicer Attachment and the Vegetable Slicer.

Food Cutters



Model 84145 (with 14" bowl). A versatile machine, that every kitchen needs. Prepare salads, chop fruit or nuts. Attachment hub for meat grinder, vegetable slicer or dicer attachments. Larger 18" model also available.

Slicers



Model 1612. Featuring exclusive StaySharp stainless steel knife. Easily cleaned. Five slicer models available, 410, 512, 1612, 1712 and 1712-R. The Models 1712 and 1712-R are operated either automatically or manually. The Model 1712-R is for production slicing of meats "paper-thin".

Vertical Cutter/Mixers



VCM-40. Two-speed, 7½ h.p. low speed, 10 h.p. high speed. Mounted on tubular frame with casters for portability. Will cut 8 heads of lettuce into salad in 1½ seconds. Prepare salads, slaws, doughs, cheese, meat loaf in just seconds. No bruising or mashing. Available in 25 to 130-quart capacities.

Peelers



Model 6430. With 30 lb. capacity. Peels fast without waste for all root vegetables. Also available in 15 and 60 lb. models. Hobart peelers are available with waste disposer unit mounted in the base.

Choppers



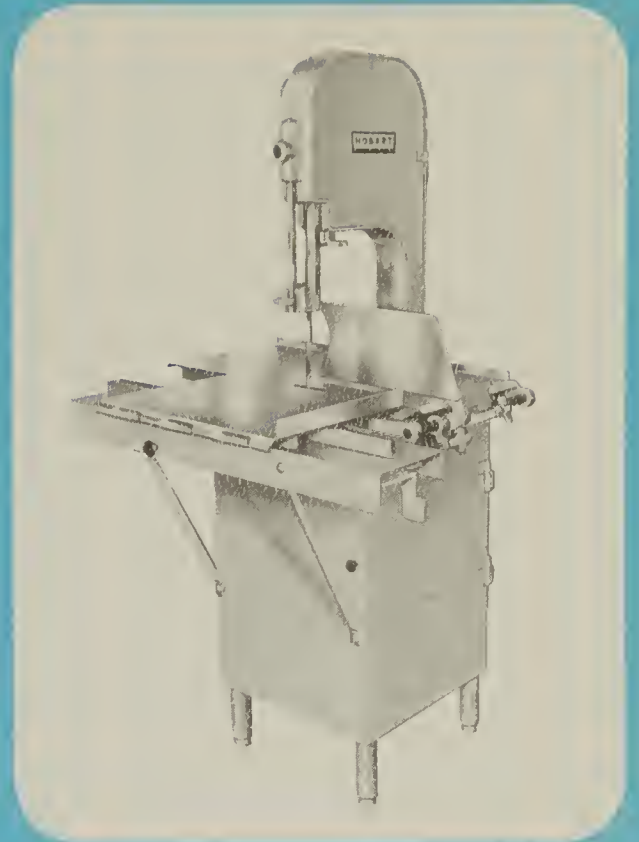
Model 4822. Chops 16 lbs. of meat a minute. Fast, economical, easy-to-clean. Many other models and capacities available.

Meat Tenderizer

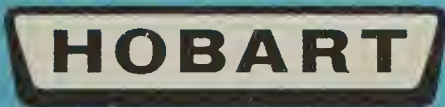


Model 403. Cutting action knits meat. No punching makes economical cuts more tender, delicious.

Saws



Model 5212. Quickly disassembles for clean-up without tools. Two larger sizes available.

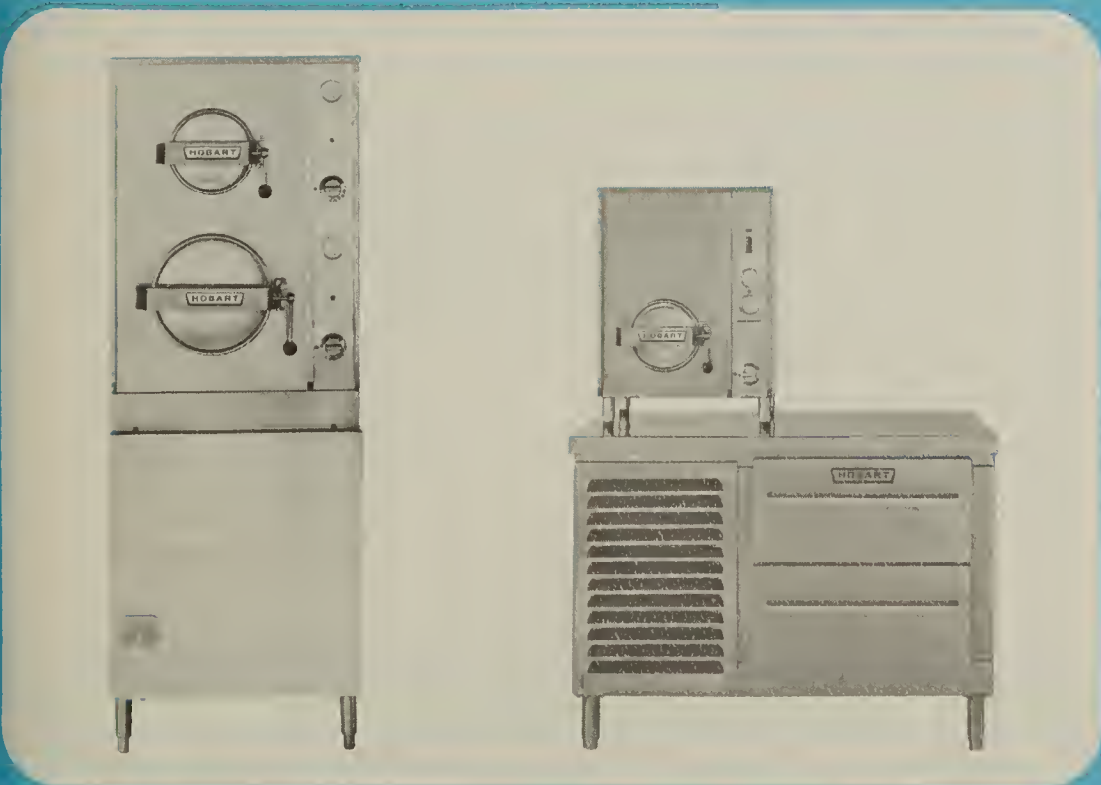


FOOD EQUIPMENT SYSTEMS

Cooking Equipment

Pressurematic Steam Cookers

Speed cooking, with automatic defrost cycle, enhances food flavor, color, texture and aroma. Cooking is fast, using dry steam. Ideal for cooking of seafoods, meats, vegetables, and eggs. Freezer storage bases, steam generators and Heat Exchangers also available for a complete independent steam cooker system with a selection of single or multiple compartment units are ideal for $\frac{1}{3}$, $\frac{1}{2}$ and full-sized pans.



Model 1020. This unit as shown with Model G-24 Generator combines speed, quality and energy efficiency. Easy to clean and easy to service. The Hobart Pressurematic Steam Cookers deliver perfect results time after time.

Model 100-G. This self-contained unit is ideal for most smaller applications. The F-46T Low Temperature Work Station has two large drawers to hold up to $4\frac{1}{2}$ cases of frozen vegetables. Ideal as base for any of eight cookers.

Microwave Ovens

Hobart Microwave Ovens are recommended for restaurants, hospitals, school cafeterias, snack bars, fast food operations and all other fast heating applications. Heavy duty components throughout. Lift-up door allows wide open, easy access to oven compartment from left, right or center.



Model M-312-T or M-310-T. Finger-touch Solid State Controls. Big $18\frac{1}{2}$ " wide interior—compact cabinet. Dual magnetrons and mode stirrers for accurate heating pattern. Available with or without Dial Timer in 208/240 volt and 120 volt models.

HOBART

FOOD EQUIPMENT SYSTEMS

Clean-up Systems

Door Type Dishwashers



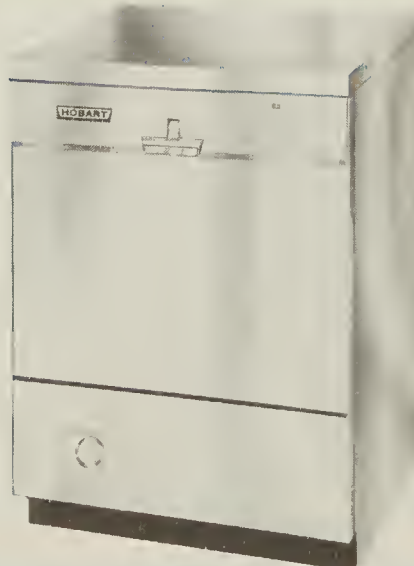
AM-12. Used in kitchens throughout the world. All with solid state controls for automatic timing of cycles. Easily handles warewashing for operations serving up to 250 persons per meal. (51 racks per hour.) Electric heat (gas or steam optional) and more extras than any comparable model.



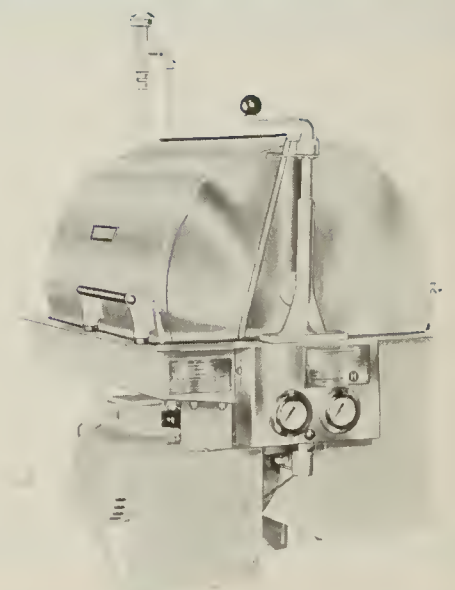
AM-ES-12. Saves time and money, because economical chemical additive is used to sanitize dishes. Washing and rinsing require only 120°F water, saving the energy cost of higher temperatures. Available in straight-through and corner models. It cycles quickly to wash, rinse and sanitize up to 53 racks of dishes per hour.

Undercounter Dishwashers

Hood Type Dishwasher

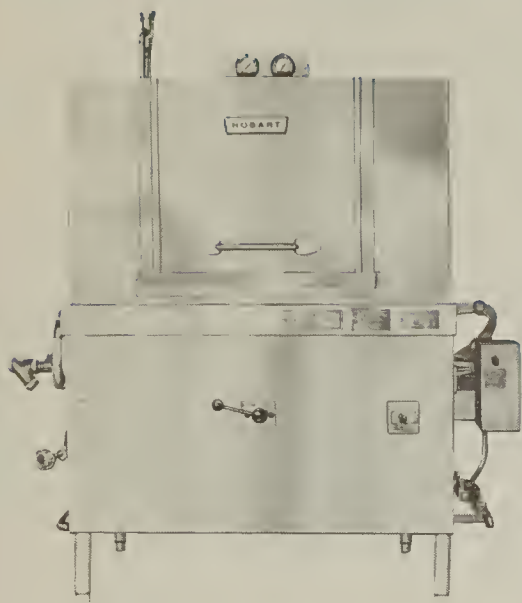
**WM-1****WMP-1**

The WM Series, in six models. Just 2 feet wide, fits undercounter. Ideal for snack bars, motels, nursing homes, pantries. Automatic time control, built-in or free-standing with single or dual water inlet. WM-ES Models (WM-ES-2 and WMP-ES-2) wash with 120°F minimum water temperature because economical chemical additive is used to sanitize dishes. All WM models have a capacity of 12 racks per hour.



Models SM-6T2. An automatically controlled wash, dwell and rinse cycle for small operations. Slide soiled dishrack into machine, close hood, turn on. The rest is automatic. An 88-second cycle, handles 38 racks per hour. With 1000-watt regulated electric heater.

The "C" Line Automatic Conveyor Dishwasher



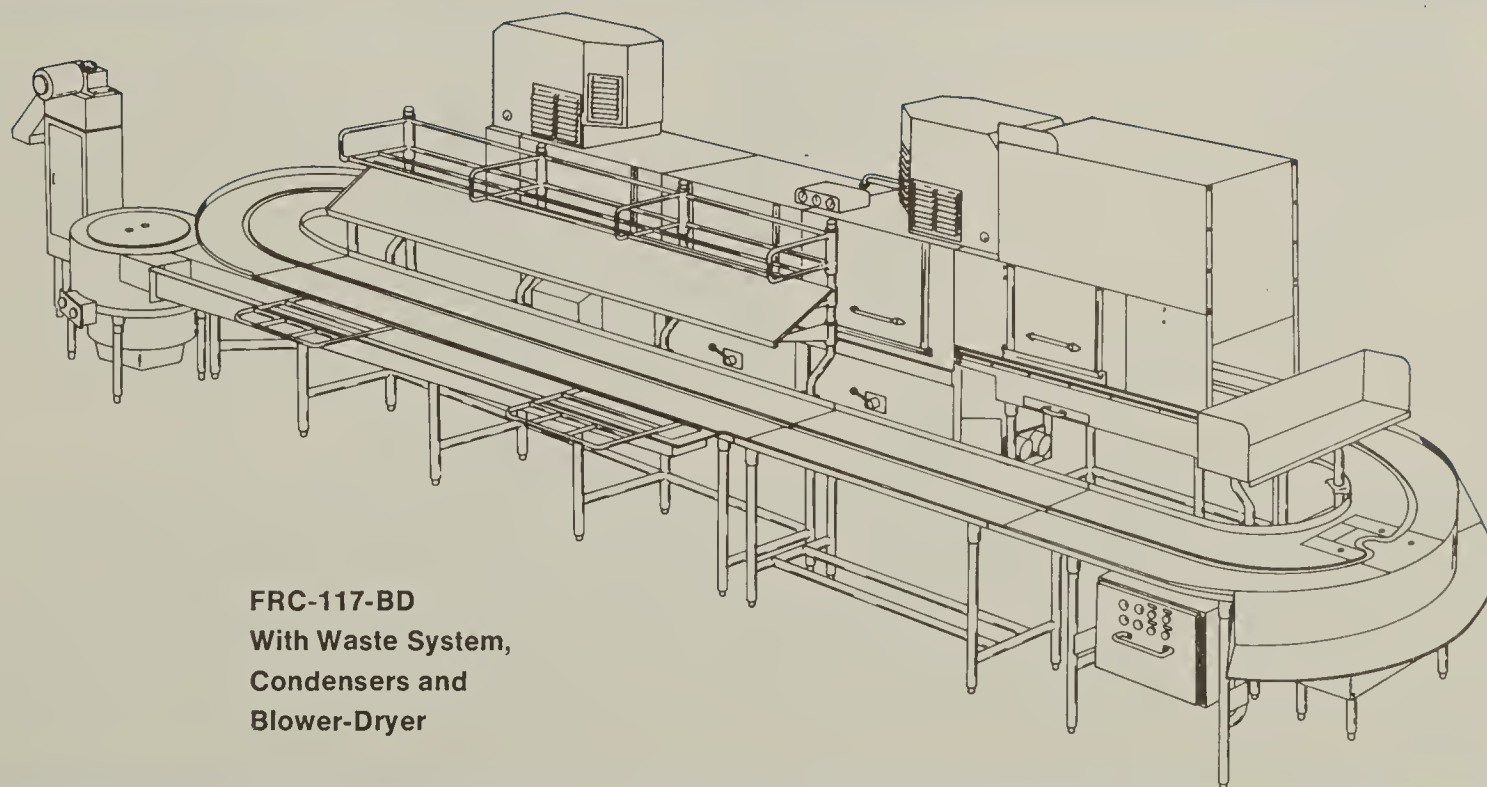
Model C-44. Single tank—the smallest Hobart C-Line Dishwasher. 194 racks per hour. Several other single tank models are available.



Model CPW-117. The largest Hobart C-Line—features power prewash, power wash, power rinse, final rinse. Handles up to 360 racks per hour.

There are fifteen different "C" Line Models you can choose from to meet your specific clean-up needs. All available with either gas, steam or electric heat. Options include steam condenser, blower-dryer, prewash unit, vents, stainless steel trim, automatic fills, common drain connection.

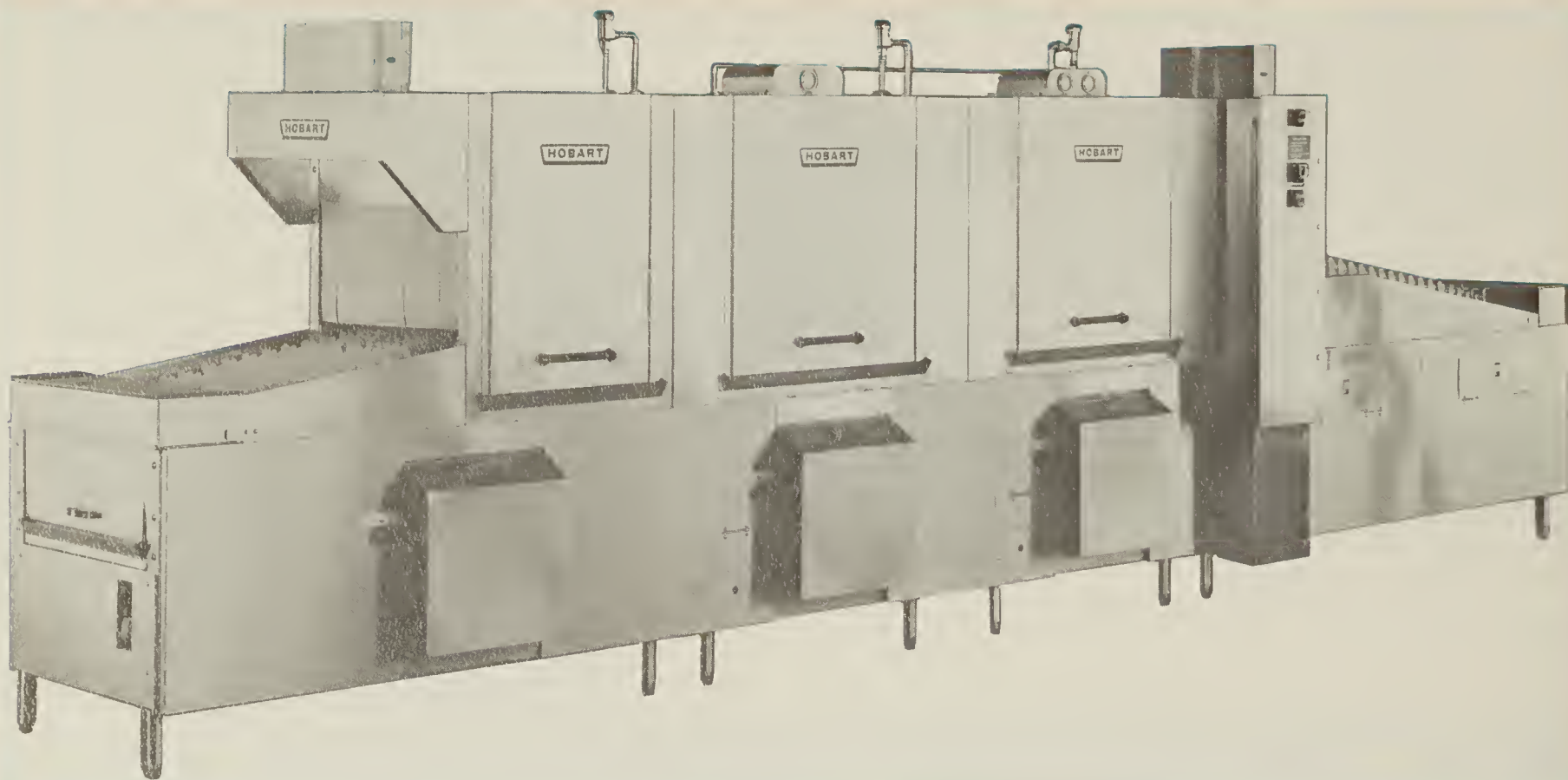
The FastRack® System Dishwasher



FRC-117-BD
With Waste System,
Condensers and
Blower-Dryer

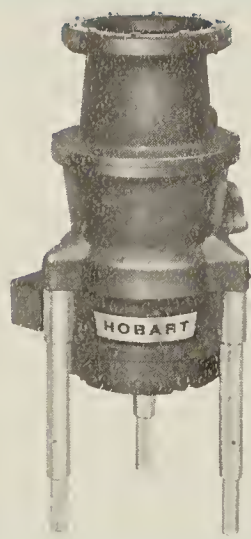
Begin with a Hobart C-Line Dishwasher. Add any of the optional extras such as a prewash unit, timed fill, a foodwaste disposer, or a waste equipment system. Include an optional blower-dryer or condenser, and any one of a number of convenient shelves and other accessories. Add dish tables for the soiled and clean areas in a configuration to meet your specific requirements, plus the automatic rack transport system, and you've got one of the most efficient labor-saving warewashing systems available.

Flight-Type Dishwasher



FT Series. Features power prewash, power wash, power rinse, final rinse. When you need big capacity and speed you need the Hobart Flight-Type dishwasher. Two dozen models to choose from—you can custom-design an FT to fit your operation. Clean warewashing in a continuous flow, up to 12,500 pieces per hour.

Food Waste Disposer



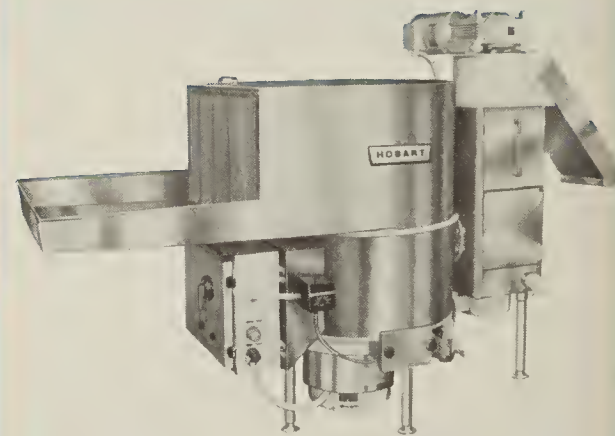
Model FD150



Model FD500

Hobart offers a complete range of sizes from ½ h.p. to 5 h.p. with a wide range of accessories to meet your needs; cone, sink, or trough installations. All models attach to Cones having standard 7-inch diameter throat openings; feature multi-stage, reversible, grinding operation to assure efficiency and long life.

Waste Equipment System



Model EL5-1224. Reduce bulk food waste and disposables up to 85%, depending on waste mix. The wet process pulping unit produces a semi-dry pulp . . . less waste pick-up for you.

The unit illustrated is self-contained and free standing. Many other models are available to meet your waste handling requirements. Capacities—from 300 to 2,000 lbs. per hour.

Productivity by the piece or by the system.



WORLD HEADQUARTERS
TROY, OHIO 45374



ISLANDER I

Completely self-contained seating units in a variety of combinations that are free standing and self supporting.

Maximum seating in a minimum of space with layout and re-layout flexibility.

Free standing for easy moving or may be floor fastened (floor clips furnished upon request).

Islanders IV, VI, & VIII customers seated side-by-side enjoy a feeling of privacy with the seats separated 12" and the tops 4".

Wall panels may be attached to create multiple island installations.

Freedom of decor — A wide choice of colors, patterns and woodgrains create pleasant surroundings.



ISLANDER IV

STYLE	DESCRIPTION
ISLANDER I	4 — Passenger Booth entered from one side 42" seats & 23½" x 42" top
ISLANDER II	2 — Passenger Booth entered from one side 23½" seats & 23½" x 23½" top
ISLANDER III	4 — Passenger Booth entered 2 from each side 42" seats & 23½" x 42" top
ISLANDER IV	4 — Passenger Booth entered 2 from each side 15½" seats & 23½" x 23½" tops
ISLANDER VI	6 — Passenger Booth entered from side & 2nd & 3rd seats 15½" seats & 23½" x 23½" tops
ISLANDER VIII	8 — Passenger Booth entered from sides & 2nd & 3rd seats 15½" seats & 23½" x 23½" tops



60-BS431

GENERAL SPECIFICATIONS:

Durably designed to meet the demands of the busiest "fast food" establishments. Table-chair units offer fixed seating with mobility. 14-Gauge, one-piece welded 2" square tube frame with angular surfaces for cleanliness. Standard finish black enamel. Available in your choice of other standard enamel finishes. Please specify. Leveling glides with floor attaching feature.

Available in four seater or two seater (deuce) units. Four seater features standard center condiment divider to suggest privacy when used by two groups. Also available with solid table top without divider. 24" wide table top with 670R edge standard.

60-BS431

Colonial mate's chair cluster with memory return swivel. Chairs available in maple or dark walnut finishes. Contour back and seat. Available with optional upholstered back, seat or both. Non-swivel also available. Optional solid top shown.

CHAIRS



Bosun's Chair

Chairs available with or without upholstery



Captain's Chair



BENTWOOD SIDE CHAIR



Stacking Chairs



bentline chairs

bar

Stools



SERVICE STAND



ALL UNITS ARE CONSTRUCTED OF DURABLE VINYL COATED FIRST QUALITY FLAKEBOARD BY U.S. PLYWOOD CORP. AMERICAN WALNUT TONE COLOR. ALL SURFACES OF UNIT MAY BE CLEANED AND WASHED. ALL DRAWERS ARE EQUIPTED WITH HEAVY DUTY METAL AND NYLON SLIDES. CABINET DRAWERS ARE CONSTRUCTED FOR EASY CLEAN-OUT.

Dimensions:

48"W x 24"D x 36"H.

31"W x 20"D x 36"H.

Other sizes available

Distributors of Finer Restaurant and Institutional Furniture



22" 4-pronged black crackle base, 3" black crackle column, rubber cushion glides, 1 1/4" self-edge, Walnut suede top 24" x 24"

17" square black crackle base, 3" black crackle column, 1 1/4" self edge Walnut suede top 24" x 24"

Complete Tables

9600 Base Series

(Black Enamel Column — FWD Wingdale Walnut Tops)

S22-24	22" Base, 24" x 24" Top
S22-2430	22" Base, 24" x 30" Top
S22-30	22" Base, 30" x 30" Top
S30-36	30" Base, 36" x 36" Top
S30-2442	30" Base, 24" x 42" Top
S30-3042	30" Base, 30" x 42" Top

Round Tops - 9600 Base Series

(Black Enamel Column — FWD Wingdale Walnut Tops)

S22-24	22" Base, 24" Round Top
S22-30	22" Base, 30" Round Top
S30-36	30" Base, 36" Round Top
S30-42	30" Base, 42" Round Top
S30-48	30" Base, 48" Round Top

VERSATILE, HEAVY DUTY

KitchenAid®

food preparers

DO MORE, MIX FASTER AND MORE THOROUGHLY.



Model K45

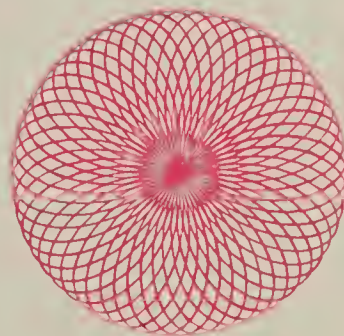
Nylon-coated metal Dough Hook kneads yeast dough. Nylon-coated metal Flat Beater mixes cakes, cookies and most batters. Stainless steel Whip whips egg whites, cream and other light mixtures which need air incorporated. 4½-quart stainless steel bowl included. White (K45-WH), Golden Harvest (K45-GH), or Avocado (K45-AVO) baked enamel finish.



Exclusive planetary mixing action.

Like Hobart mixers used in bakeries. The single beater turns in one direction while revolving around the bowl in the opposite direction.

It mixes from the center to the edges, making the geometric pattern shown. Mixes more volume, more thoroughly, and in less time. No need for continual bowl scraping; no bowl turning. Fingertip control of 10 speeds to blend, knead, mix, beat or whip.



KitchenAid®
you'll say it's the best.

Made by HOBART CORPORATION, known for reliable equipment wherever food is served, processed or sold.

Model K5A

Most powerful KitchenAid mixer. A bigger capacity model for the larger family. Positive bowl-lift raises bowl to beater for mixing. Comes with 5-quart stainless steel bowl, Flat Beater, Whip, and Dough Hook. In White (K5A-WH) or Golden Harvest (K5A-GH).



Model 4C

Handles most mixing tasks; will operate attachments. Comes with 4-quart heat resist glass mixing bowl and a stainless steel All Purpose Beater. In White (4C-WH), Golden Harvest (4C-GH), or Avocado (4C-AVO).



Specifications

Model	Motor Watts	Electrical	Height	Dimensions; inches			Cord Length	Shipping Weight
				With Head Raised	Width	Length		
K5A	300	Operates on 115 Volts A.C., up to 60 hertz, single phase. Also available for 230 Volts. Listed by UL and CSA.	16½	—	10¾	13½	46"	33
K45	250		14	17½	9	14¼	46"	29
4C	200		13⅝	16¼	8⅞	13⅞	46"	23
KCM (Coffee Mill)			12½	—	5⅞ (Diameter)	—	51"	6

KitchenAid® culinary helpers

These optional attachments and accessories will make your KitchenAid mixer a compact, complete food preparation center and help do more in less time.

Grind

Food Grinder (Model FG-A) grinds meats, firm vegetables and nuts. Helps transform leftovers into delicious spreads, meat loaves, and other tempting dishes. Grinds quickly and cleans easily. Fine and Coarse Grinding Plates, Stomper and Wrench.



Stuff

Sausage Stuffer (Model SS) fits end of Food Grinder after Knife and Grinding Plate are removed. Sanitary and dishwasher safe.



Open

Powerful, fast cutting Can Opener (Model CO) holds can securely so contents won't spill. Magnetic lid pick-up.

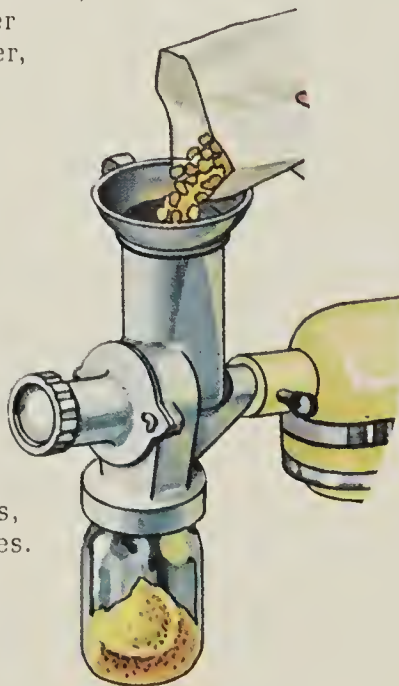


Slice/Shred

Rotor Vegetable Slicer (Model RVS) shreds or slices crisp vegetables and fruits. For salads, shoestring potatoes, sauerkraut, potato salad, coleslaw. Comes with 4 chrome plated steel cones: Fine Shredder, Coarse Shredder and Shoestring, Thick Slicer, Thin Slicer.

Mill

Grain Mill (Model GM) grinds wheat, corn, rye, buckwheat, and barley to a coarse flour or meal for bread, cookies, muffins, cereal, casseroles. Lets you enjoy the flavor and food value of whole grains.



KitchenAid Electric Coffee Mill (Model KCM). Fresh ground coffee tastes best . . . costs less.

Whichever coffee maker you use, you'll make the best tasting, most flavorful and aromatic coffee if you start with freshly ground beans. That's because the true flavor of coffee is locked in the beans until you're ready to release it . . . electrically.

Smoked haze, transparent hopper holds more than a pound of beans. Grind Selector adjusts to suit your coffee maker. Durable measuring cup is marked accurately for 1 to 10 cups. White (KCM-WH), Golden Harvest (KCM-GH), or Avocado (KCM-AVO).

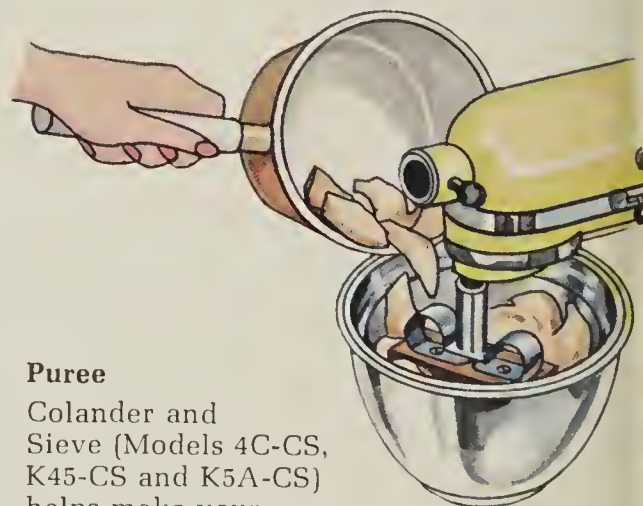
Specifications are subject to change without notice.

WARRANTY HIGHLIGHTS

FULL ONE YEAR warranty on parts and labor when operated under normal household conditions.

LIMITED NINETY DAYS warranty on K5A parts when used for commercial or industrial purposes.

Full warranty statement in the Recipe Instruction Book.

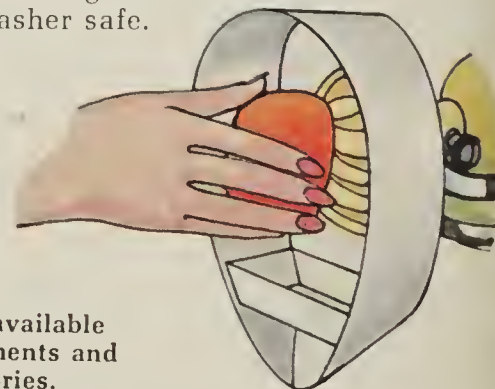


Puree

Colander and Sieve (Models 4C-CS, K45-CS and K5A-CS) helps make your own tomato juice, tomato puree, fruit butters and applesauce. Hardwood paddle.

Juice

Juice Extractor (Model JE) quickly and easily juices oranges and other citrus fruits. Removable strainer for easy cleaning. Dishwasher safe.



Other available attachments and accessories.

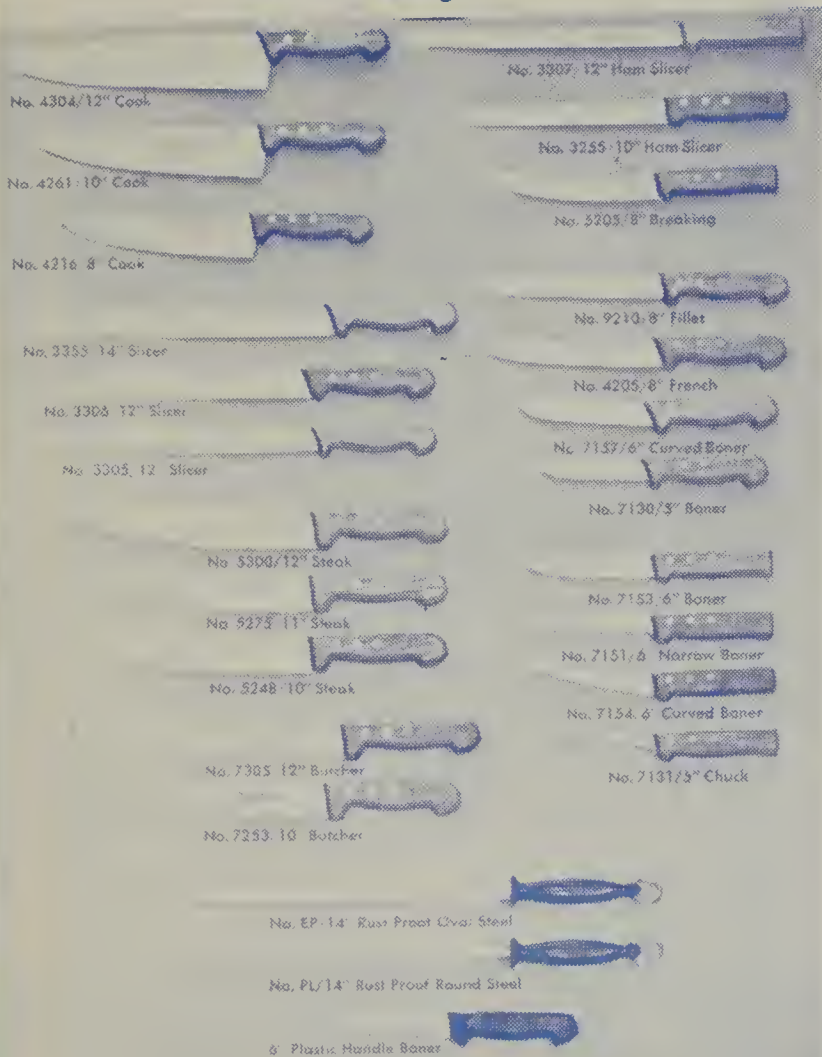
Pouring Shield (K45-PS, K5A-PS)
• Silver Buffer (BU) • Ice or Hot Water Jacket for K5A only (K5A-W) • Extra Stainless Steel Bowls

KitchenAid
DIVISION,

HOBART
CORPORATION

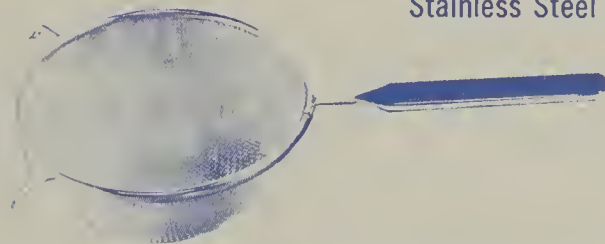
TROY, OHIO 45374

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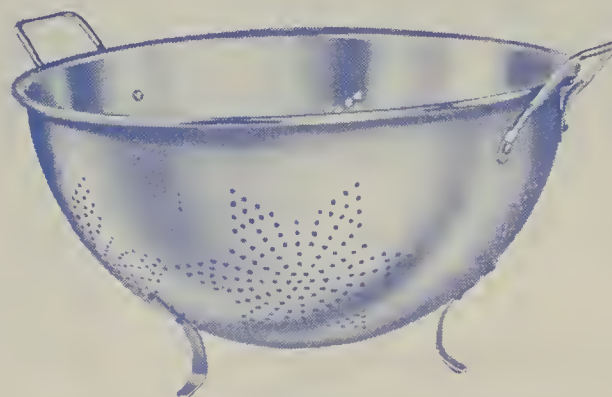


DOUBLE MESH STRAINER

Stainless Steel



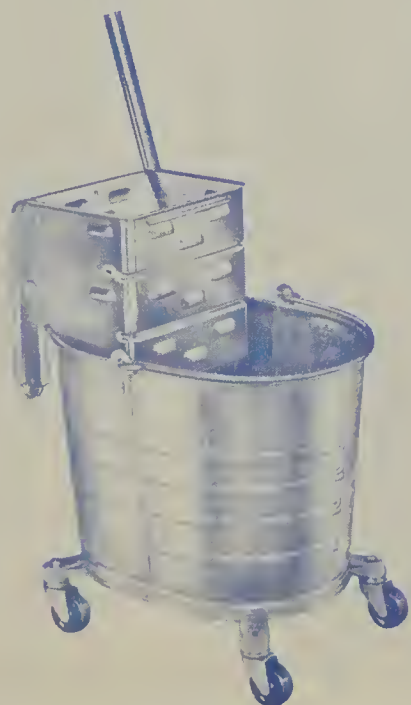
Rigid medium stainless steel mesh with outer stainless steel reinforcing mesh -- Imported.



aluminum colander

STAINLESS STEEL SALT & PEPPER SHAKERS

MUSHROOM TOP



Stainless Steel Bowls

$\frac{3}{4}$, $1\frac{1}{2}$, 3, 4, 5, 8, 13 qts.



Insets $5\frac{1}{2}$, $6\frac{1}{2}$, $8\frac{1}{2}$, $10\frac{1}{2}$



$1\frac{1}{2}$ qt.
 $2\frac{3}{4}$ qt.
 $3\frac{3}{4}$ qt.
 $4\frac{1}{2}$ qt.
 $5\frac{1}{2}$ qt.
7 qt.
10 qt.

Sauce Pans

Fabricated of extra thick 10 gauge hard aluminum sheet. Mirror polish outside, satin finish inside. Outside bottom satin finished for even heat distribution.



Fry pans - 7, 8, 9, 10, 11, 12 inches



Tri-Ply Stainless Steel Stock Pots

8, 10, 12, 16, 20, 24, 40, 60 qt.

R1536



R1536

R1536

R1842



Transporter Pans - 2000 Series



Meat Grinders

Heavy duty cast iron clamp type.



au gratin dish



Basting Spoons

18-8 Stainless

13" & 15"



can opener



Biplax Tote Boxes

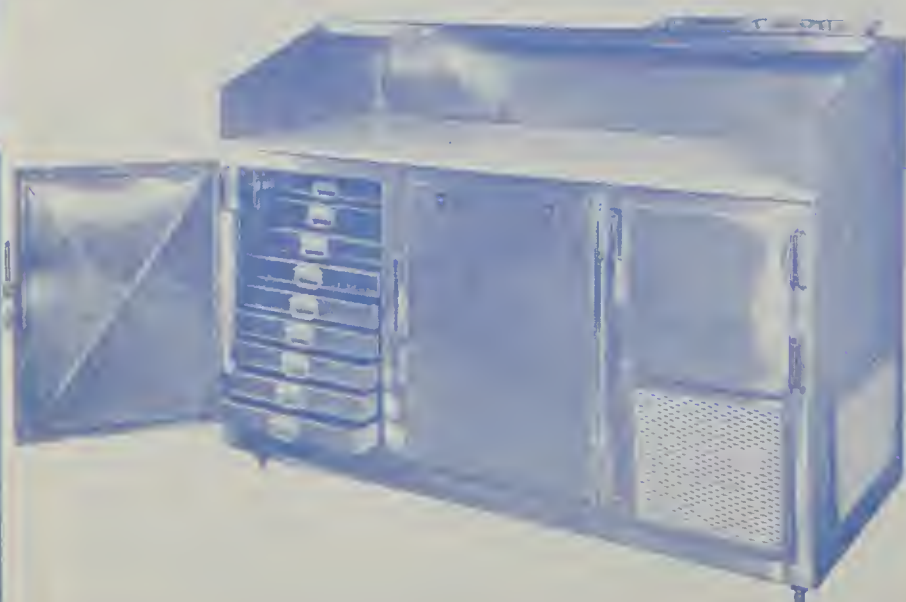
Dough Retarders

1 1/2 Door Model 48"x31"

- | | |
|--------|---|
| SC-48 | Without dough trays and tray slides |
| SC-48W | With 9 24x24x2 1/2" wood dough trays |
| SC-48S | With 9 24x24x2 3/4" stainless steel dough trays |



2 1/2 Door Model 66"x31"



- | | |
|--------|---|
| SC-66 | Without dough trays and tray slides |
| SC-66F | With 20 18 x 24 x 2 3/4" Fiberglass dough trays |
| SC-66S | With 18 18 x 24 x 2 3/4" stainless dough trays |



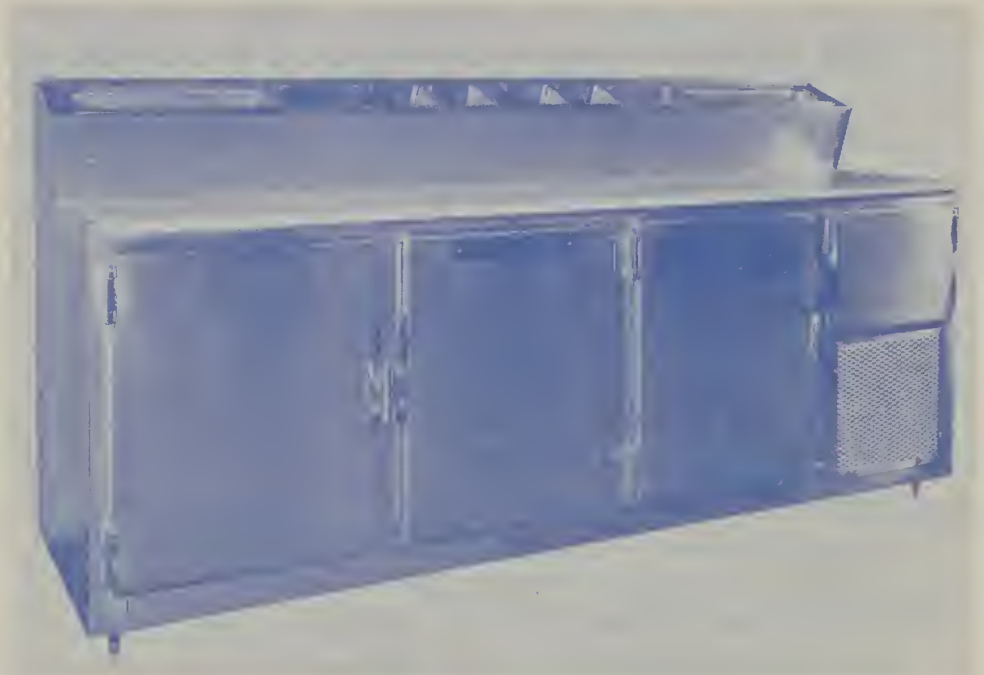
3 1/2 Door Model 90"x31"

SC-90	Without dough trays and tray slides
SC-90F	With 30 18 x 24 x 2 3/4" Fiberglass trays
SC-90S	With 27 18 x 24 x 2 3/4" stainless trays

Dough Retarder With Refrigerated Condiment Compartment

2 1/2 DOOR MODEL 72"x 31"

SC-72RC	Without trays and slides
SC-72RCF	With 20 18 x 24 x 2 3/4" Fiberglass trays
SC-72RCS	With 18 18 x 24 x 2 3/4" stainless trays



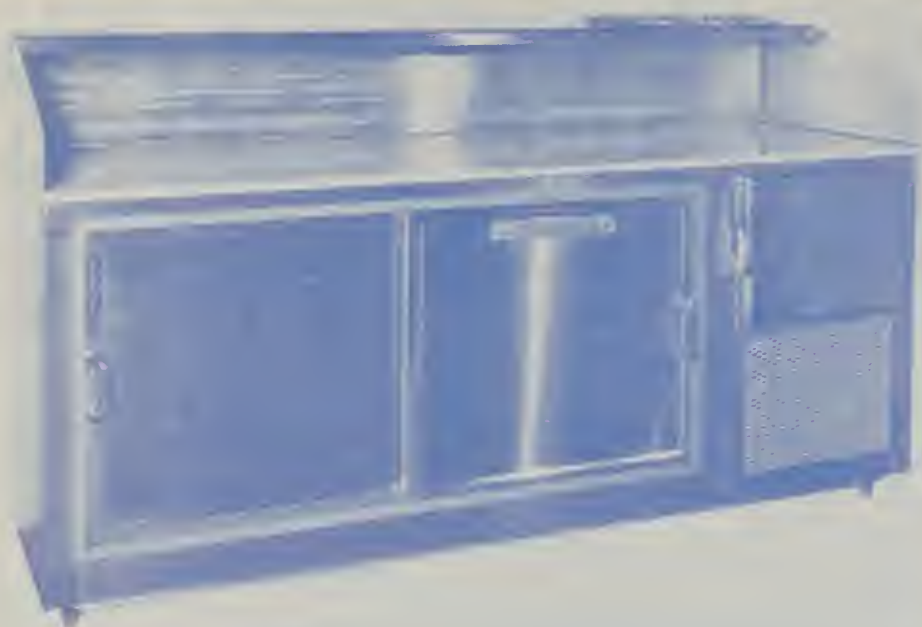
3 1/2 DOOR MODEL 96"x 31"

SC-96RC	Without trays and slides
SC-96RCF	With 30 18 x 24 x 2 3/4" Fiberglass trays
SC-96RCS	With 30 18 x 24 x 2 3/4" stainless trays

3 1/2 Door Model 96"x31"

The above units come with 6" deep stainless steel condiment pans across the entire top section. These pans are under constant refrigeration. Two flat stainless steel covers are provided for periods when the food products are not in use.

-Morello Dough Retarders



Sliding Door Model

Two sliding doors and one half size open out door.

SLSC-84 Without trays and slides

SLSC-84S With 18 24 x 24 x 2 3/4" stainless steel dough trays

SPECIFICATIONS

Standard Features - All Models

Body - All heavy duty metal construction throughout.

Exterior - Top is 1" thick Italian marble or NSF approved Theroplastic is available.

Condiment Shelf - is made of stainless steel with three stainless condiment pans.

Refrigeration System - Moist wall refrigeration to assure moisture and cooling so that dough is retarded without drying out. None of the refrigeration coils are exposed which eliminates ice build up. All self contained models include compressors - no installation required. Just plug in.

Electrical - All units are 115 volts, 60 cycles, 1 phase.

Dough Trays -

- A. Round aluminum dough retarding pans. Easily stacked & air tight. Approximately 75 dough pans in each door compartment.*
- B. Stainless steel trays made of heavy gauge with 3/4" lip on four sides for easy stacking.

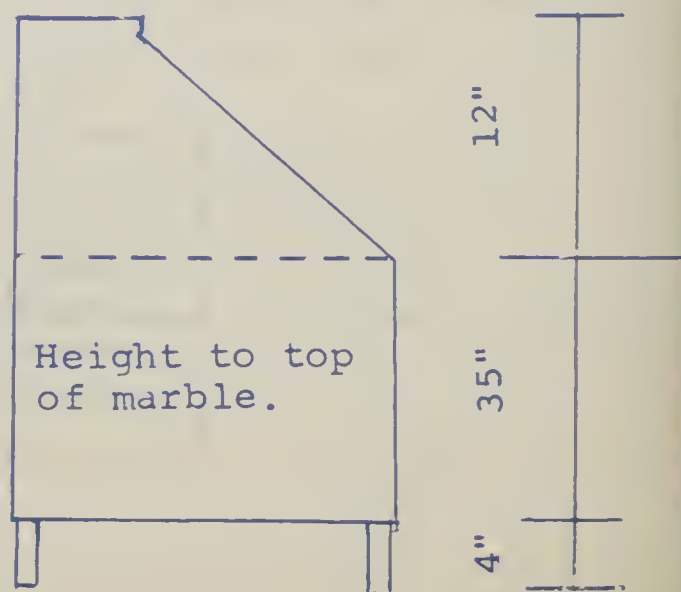
C. Fiberglass trays. NSF approved. Interlocking - air tight.

Note : Retarders ordered with fiberglass or stainless trays come with heavy gauge removeable stainless tray slides for easy maneuverability.

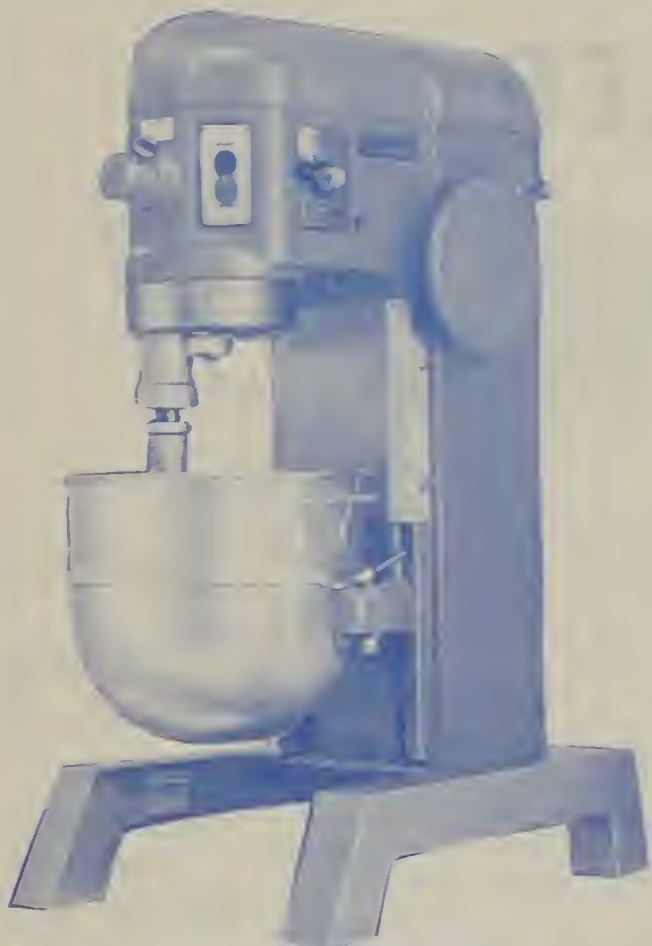
Interior - All stainless coved corner construction.

* Retarders ordered with stackable pans are available with an interior blower coil instead of moist wall construction.

HEIGHT OF ALL MODELS:



HOBART



**H-600
MIXER**

MOTOR: 1 H.P., Hobart built, high torque, ball bearing, ventilated within mixer enclosure. (Available in 1½ H.P. at extra cost.)

Single phase is capacitor-start, induction run type. Three phase is polyphase squirrel cage, induction run type. Available in electrical specifications of 115-60-1, 208-60-1, 230-60-1, 115-50-1, 220-50-1, 208-60-3, 220-60-3, 440-60-3, 220-50-3, 380-50-3. Not available in direct current.

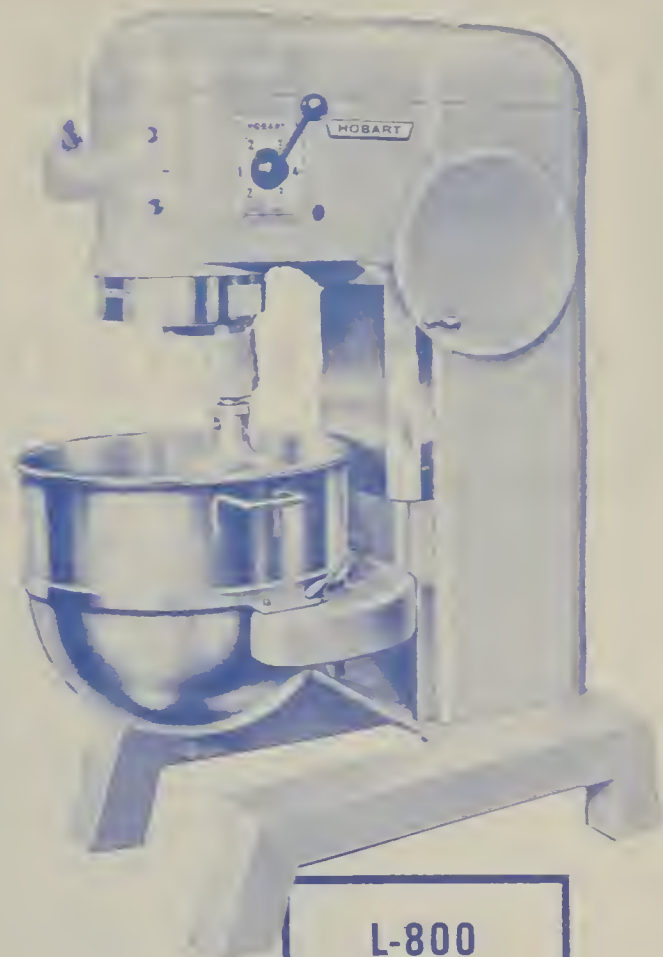
SWITCH: Magnetic type, with low-voltage and automatic resetting bimetallic thermal overload protection internally mounted. "Start-stop" pushbuttons, protected by rubber caps. Reduced voltage pilot circuit transformer supplied at extra cost for three-phase machines above 250 volts.

TRANSMISSION: Constant mesh helical gears of hardened alloy steel. A hardened steel worm and alloy bronze worm wheel transmit power from motor to transmission. All shafts are mounted in ball or roller bearings.

LUBRICATION: Circulating oil lubrication furnished to all gears. Visual type transmission oil level gauge.

SPEEDS: Four positive speeds. Operating speed can be selected or changed only while machine is stopped.

	<i>Agitator (RPM)</i>	<i>Attachment (RPM)</i>
First	70	79
Second	124	139
Third	206	232
Fourth	362	408



**L-800
MIXER**

MOTOR: 1½ H.P., Hobart-built, high-torque, ball bearing, ventilated within mixer enclosure.

Single-phase is capacitor-start, induction-run type. Three-phase is squirrel-cage, induction-type.

Available in standard electrical specifications of 208-60-1, 230-60-1, 220-50-1, 208-60-3, 220-60-3, 440-60-3, 220-50-3, 380-50-3. Direct current not available.

STARTER: Magnetic type with low-voltage and automatic resetting bimetallic thermal overload protection, mounted within machine enclosure; actuated by "Start-Stop" pushbuttons, protected by rubber caps, convenient to the operator. A reduced voltage pilot circuit transformer is supplied for three-phase electrical specifications above 250 volts.

TRANSMISSION: Constant mesh helical gears establish a low level of quietness in operation. Gears are hardened alloy steel, running in oil. A hardened steel worm and alloy bronze worm wheel transmit power from motor to transmission. All shafts are ball bearing mounted.

SPEEDS: 4 positive speeds. Operating speeds can be preselected or changed during operation. Automatic control protects transmission.

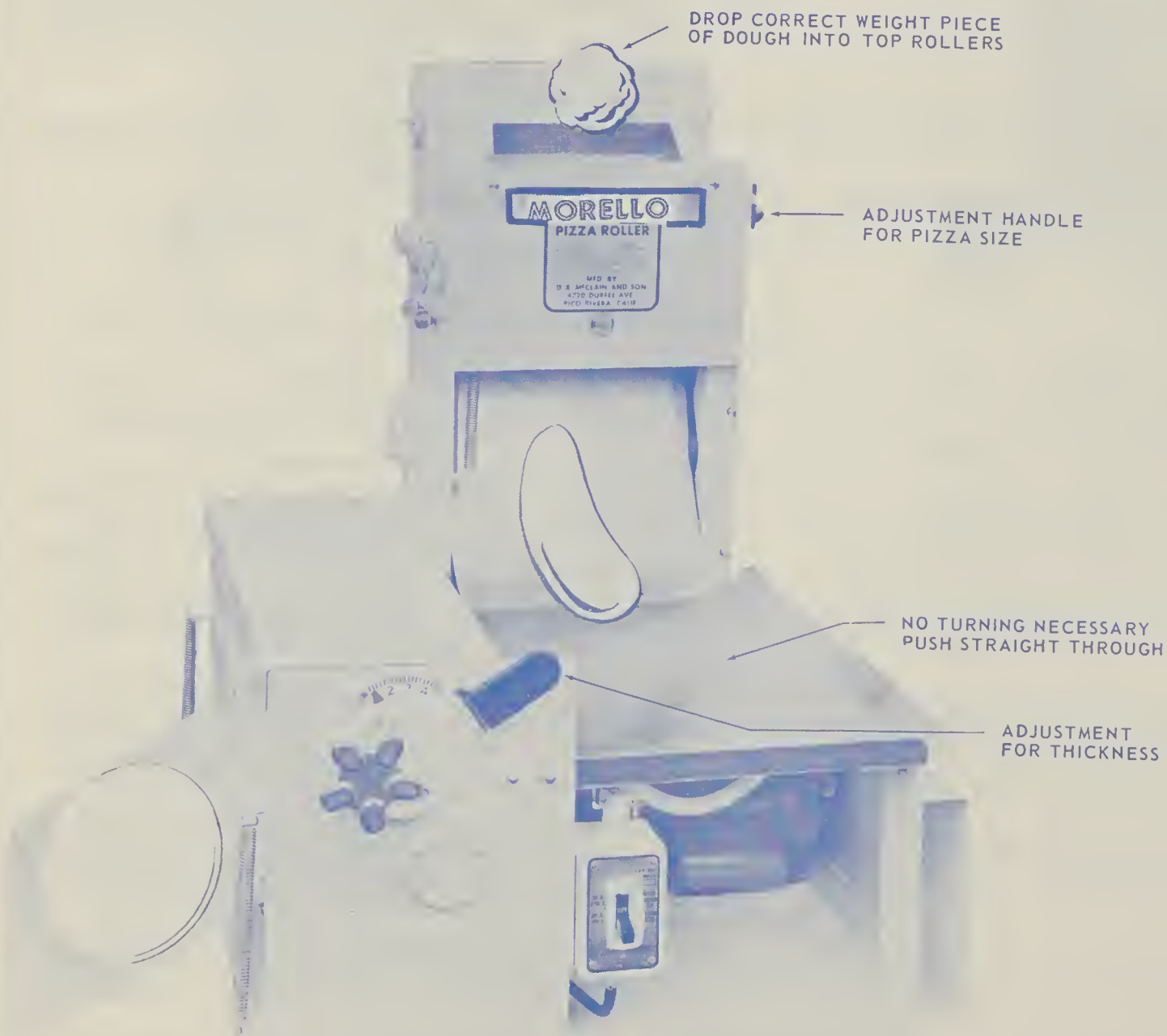
	<i>Agitator (RPM)</i>	<i>Attachment (RPM)</i>
First	60	68
Second	106	119
Third	177	199
Fourth	311	350

BRAKE: Electrically-controlled, solenoid-operated band brake on motor shaft operates while "Stop" button is held down.

TIMER: Automatically shuts off machine in any speed after time set has elapsed. "Non-timed" operation obtained by setting timer

Pizza ROLLER

CUT LABOR COSTS WITH PIZZA ROLLER



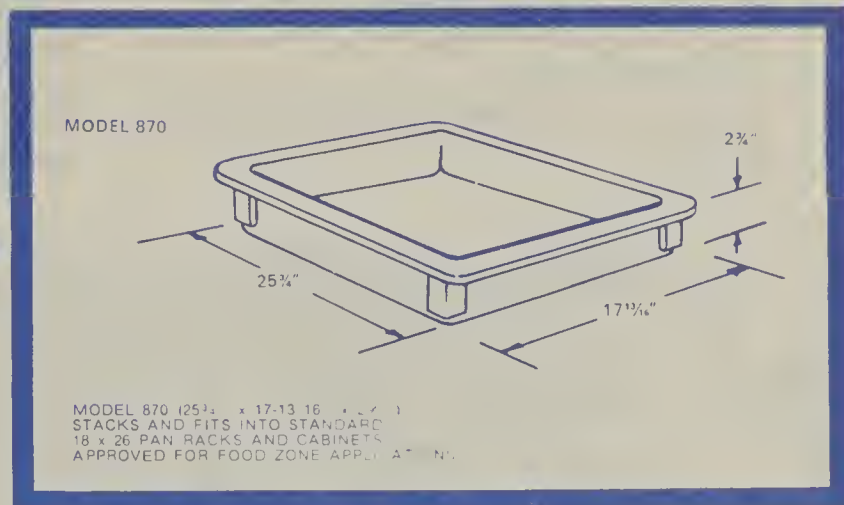
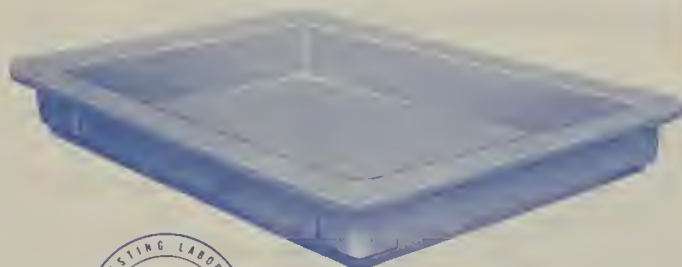
MODEL #7

SPECIFICATIONS

- ★ HAS STEEL WELDED FRAME
- ★ HARDENED STEEL, PRECISION GROUND ROLLERS
- ★ PLASTIC DISCHARGE PLATES
- ★ SANITARY PLASTIC SCRAPERS
- ★ 3/4 H.P. TOTALLY ENCLOSED MOTOR
- ★ ALL SCRAPERS EASY TO REMOVE
- ★ SEALED BALL BEARINGS THROUGHOUT

You Will Be Surprised at the Speed it will Do Your Work and Improve Your Products Will Roll Pizzas Up to 18", Pie Doughs, Sweet Doughs, Coffee Cake, Cinnamon Rolls, Arabic Bread, Syrian Bread, and Many Others

Pizza Dough Proofer



Morella fiber glass reinforced plastic stacking trays are the Dough Proofer that have everything going for them—and you. They help save you time, space and money.

Prepare your dough before peak hours and have portion-controlled dough balls ready to turn out pizzas faster when the “rush” is on.

Morella Dough Proofer take good care of your good dough (or any other food ingredients).

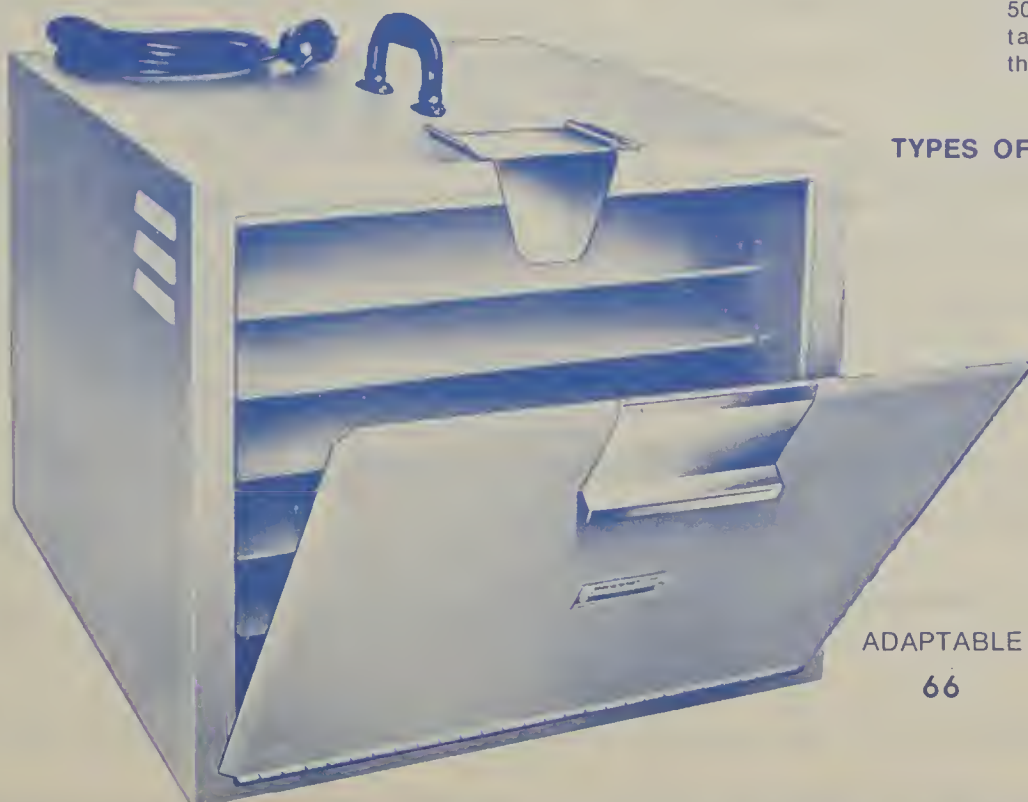
Strong, safe and sanitary, they can be securely stacked, without the need of shelving to do a big job—in a small space. Protect against vermin and other contamination. Let you forget about odor transfer and absorption.

And like other **Morella** products for food handling, they are NSF Approved.

Morella Dough Proofer are economical, too, because they last and last without maintenance. Won't bend, dent or splinter. Clean 'em up by just dipping in hot water, that's all! You can't beat 'em. See the specs on other side.

HOT DELIVERY BOXES

IDEAL FOR KEEPING FOOD WARM FOR CATERERS • PIZZERIAS
RESTAURANTS



500 watt element, 6 feet detachable cord, adjustable thermostat to 250°.

TYPES OF OPERATION 1. Handy Fuel or Sterno
2. Electric

314 7-14" PIES	316-M 5-16" PIES
316 6-16" PIES	320 8-18" PIES

ADAPTABLE TO AUTOMOBILE CIGARETTE LIGHTERS

BAKING AUTOMATICALLY CONTROLLED WITH 700° thermostat for constant production rate

HEAVIEST DUTY CONSTRUCTION—the most advanced and modern volume pizza ovens ever designed!

HEAVILY AND COMPLETELY INSULATED, top, bottom and sides for economical operation.

EXCLUSIVE TOP AND BOTTOM HEAT CONTROL! Two adjustable heat control knobs instantly provide heat where you want it — top or bottom.

GENUINE BRICK HEARTHS. 2" thick, bake evenly and give delicious hearth-baked flavor, texture, and aroma to your pizza.

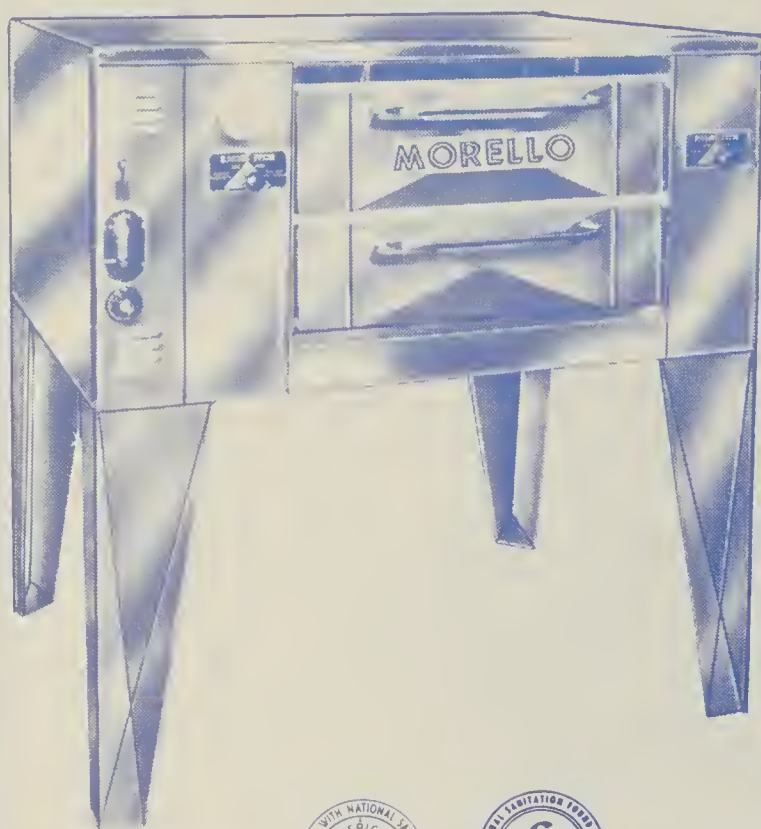
HIGH TEMPERATURE THERMOMETER

AUTOMATIC SAFETY PILOT AND SHUTOFF

COMBUSTION CHAMBER AND BURNER ruggedly built to last

"AGA" AND "NSF" APPROVED in all single deck and stacked models

WORKMANSHIP AND PARTS GUARANTEED FOR ONE YEAR



HEARTH BAKING CAPACITY:

7-12" pizzas or 4-16" pizzas every 4 minutes (at a baking temperature of 625 degrees)

PAN BAKING CAPACITY:

9-12" pizzas or 4-16" pizzas

MODEL GS-805 SINGLE DECK

finished with gleaming S/S front and legs

Inside Dimensions

(Baking Chamber) 36" W x 36" L x 6" H

Outside Dimensions (Overall with 30" legs)

43" W x 53" L x 55" H

Hearth Working Height 46" from floor

BTU 60,000

Shipping Weight (crated) 1050 lbs.

MODEL GS-990 STACKED MODEL

with stainless steel front and legs

Inside Dimensions (Each Baking Chamber)
36" W x 36" L x 6" H

Outside Dimensions (Overall with 16" legs)
43" W x 53" L x 66" H

Working Height (from floor)

Bottom Hearth 30 1/4" — Top Hearth 55 1/4"

BTU 120,000

Shipping Weight (crated) 2075 lbs.

6" DRAFT FLUE OUTLET — GAS CONNECTION 1/2"



HEARTH BAKING CAPACITY:

8-12" pizzas or 5-16" pizzas every 4 minutes (at a baking temperature of 625 degrees)

PAN BAKING CAPACITY:

12-12" pizzas or 6-16" pizzas

MODEL DS-805 SINGLE DECK

finished with gleaming S/S front and legs

Inside Dimensions

(Baking Chamber) 36" W x 48" L x 6" H

Outside Dimensions (Overall with 30" legs)

43" W x 65" L x 55" H

Hearth Working Height 46" from floor

BTU 70,000

Shipping Weight (crated) 1250 lbs.

MODEL DS-990 STACKED MODEL

with stainless steel front and legs

Inside Dimensions (Each Baking Chamber)

36" W x 48" L x 6" H

Outside Dimensions (Overall with 16" legs)

43" W x 65" L x 66" H

Working Height (from floor)

Bottom Hearth 30 1/4" — Top Hearth 55 1/4"

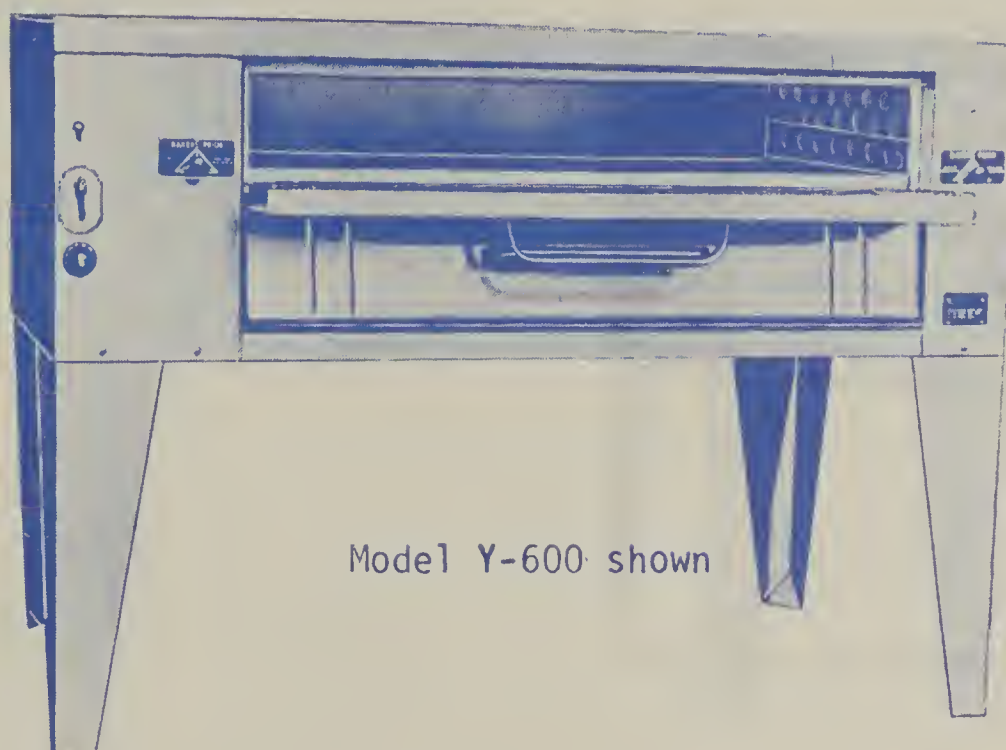
BTU 140,000

Shipping Weight (crated) 2475 lbs.

6" DRAFT FLUE OUTLET — GAS CONNECTION 1/2"



ALL NEW SIX 18" PIE



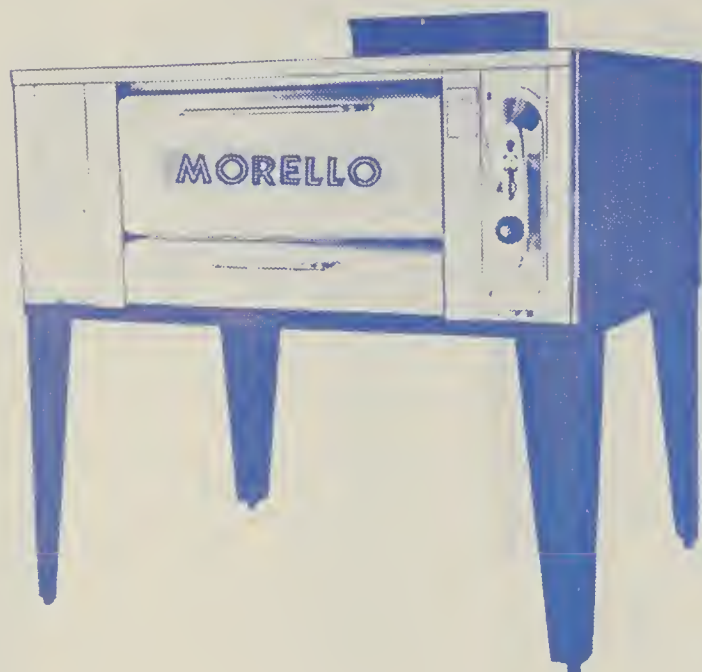
Model Y-600 shown

SUPER GAS PIZZA OVEN

CHARACTERISTICS	MODEL	
	Y-600	Y-602
BAKING CHAMBER DIMENSIONS	60" W x 36" D x 8" H	
OUTSIDE DIMENSIONS	78" W x 43" D x 55" H	78" W x 43" D x 66" H
HEARTH WORKING HEIGHT (FROM FLOOR)	44-1/4"	TOP 55-1/4" BOTTOM 30-1/4"
BTU RATING	140,000	280,000 (140,000 EACH OVEN)
APPROXIMATE SHIPPING WEIGHT (CRATED)	1375 LBS.	2725 LBS.
FINISH	STAINLESS STEEL FRONT AND GREY BODY	

General Specifications for Pizza Oven No. 1000

No. 1000

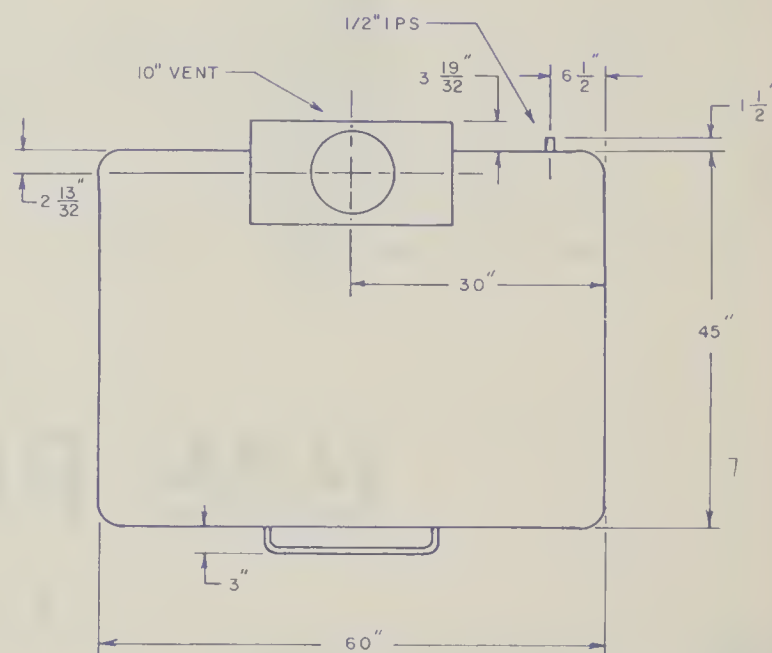


**No. 1000 or 1000-S
with draft baffle**



**Double 1000 or Double 1000-S
with draft baffle**

No. of sections	1
No. of controls	1
No. of compartments	1
Size of compartment	47-1/4" x 37" x 10"
Area of compartment	12.16 sq. ft.
Total shelf area of oven	12.16 sq. ft.
Door opening	32"
Clearance below oven	31-1/4"
Floor space	60" x 46-1/2"
B.T.U. input	120,000
Minimum entry clearance	26" (uncrated)
Approx. Shipping Weight 1000	760 lbs.
Approx. Shipping Weight 1000-S	680 lbs.
Crate size	66" x 54" x 31"



No. Double 1000

No. of sections	2
No. of controls	2
No. of compartments	2
Size of each compartment	47-1/4" x 37" x 10"
Area of each shelf	12.16 sq. ft.
Total area of oven shelves	24.32 sq. ft.
Door opening	32" x 10"
Clearance below oven	10-3/4"
Floor space	60" x 46-1/2"
B.T.U. input each section	120,000
Minimum entry clearance (uncrated)	26"
Approx. Shipping Weight Double 1000	1520 lbs.
Approx. Shipping Weight Double 1000-S	1320 lbs.
Crate size each section	66" x 54" x 31"

HEAVY DUTY ELECTRIC PIZZA OVENS

For volume baking of the most delicious pizzas in the world . . . perfect for fresh or frozen pizza crusts. Whether you prefer hearth or pan baking, the superb design and construction of these ovens guarantees perfect quality every time. They heat fast! They bake fast — consistently at a high temperature!

ELECTRICAL COMPONENTS: The standard oven shall have 8 tubular type heaters (208-220 or 240 VAC), wired three phase and have total oven rating of 12 KW. The 440, 460 or 480 VAC oven shall have 8 tubular type heaters with a total oven rating of 12 KW. The standard oven (208-220 or 240 VAC) will be protected by a circuit breaker. The heating load will be controlled by a contactor actuated by a thermostat. Two, 4 position heat selector switches control the number of heater elements which are turned on. Each section shall have an oven-ready indicator light. Wired in accordance with National Electrical Code.

ELECTRICAL RATING

KW	Volts	Phase	Amperage
12	208-220	1	55 55
12	208-220	3	27-47-27
12	240	1	50 50
12	240	3	25-43-25
12	440	3	14-24-14
12	460	3	13-23-13
12	480	3	13-22-13

Door opening 46" x 10"

Floor space 60 x 47

Approx. shipping weight 1201-R 775 lbs.



1201-R or 1201-S



E - 541

Electrical Rating

KW	VOLTS	PHASE	AMPERAGE
12	208	3	58.2 - 29.3 - 28.9
12	220	3	55 - 7.7 - 27.3
12	208-220	1	58.2 - 55
12	230-240	3	50.4 - 25.4 - 25
12	230-240	1	50.4 - 50.4
10	440	3	12 - 20 - 12 - N1
10	440	1	23 23 N1
12	480	3	13 - 23 - 13 - N1
12	480	1	25 - 25 - N1

Floor space 66" x 43"
Shipping weight 750 lbs.

ALL PIZZA OVENS HAVE REMOVABLE TRANSITE DECKS AS STANDARD EQUIPMENT.

Steel decks available for pan baking upon request.

COUNTER TOP PIZZA and BAKING OVEN

ROBERTSHAW CONTROL • SAFETY OVEN PILOT

Specifications

COUNTER TOP GAS PIZZA OVEN

(legs available)

2 - 20" pies

650 degree thermostat

Baking shelf - 20" x 20" x 5"H.

Outside dimensions:

31½"W x 25½"D x 21½"H

additional 6" height for Flue diverter



90M-1

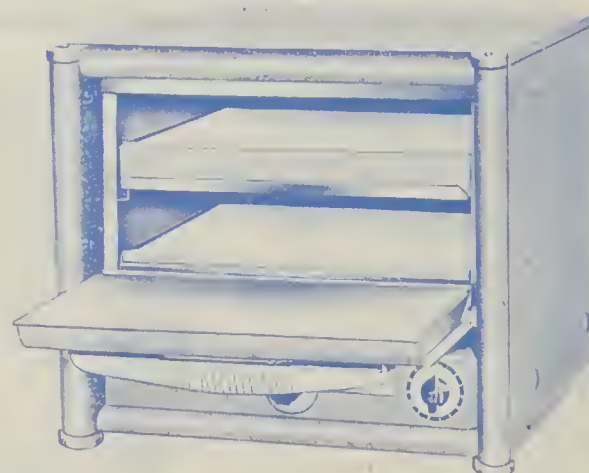


Model PO-18

SPECIFICATIONS

	Oven	Overall	
Width	18"	23"	For Manufactured, Natural,
Depth	22"	26½"	L.P. and Mixed Gases
Height	14½"	28¾"	Manifold Pipe ¾"
Burner Rating	25,000 B.T.U.		Shipping Weight 220 Lbs.

COUNTER TOP ELECTRIC PIZZA OVEN



Model No. M02E — finished with glistening bakertone grey

Model No. M02T — all solid S/S front, body finished in glistening bakertone grey

Model No. MOS2E — finished with gleaming S/S exterior

Holds Eight 9" Pizzas — Bakes up to Sixty 9" Pizza Crusts Per Hour.

SPECIFICATIONS:

Number of Decks	2
Height	17½"
Baking Chambers	Approx. 3" High
Inside Dimensions	18" x 19"
Outside Dimensions	22½" x 23½"
Volts	220 or 208 (AC only)
Watts	2,850
Shipping Weight (Crated)	138 lbs.

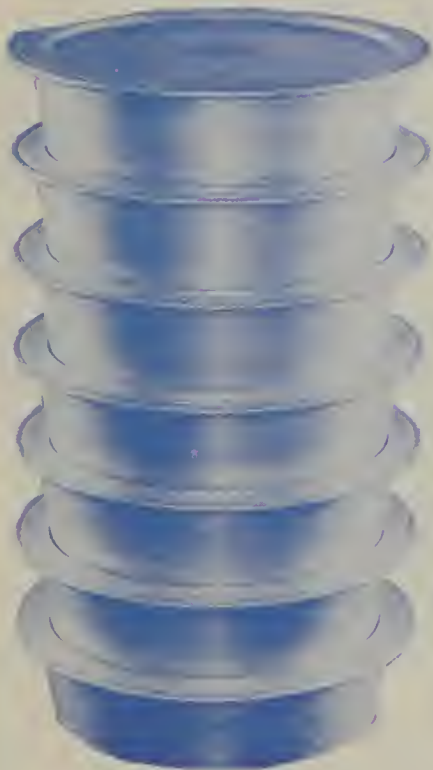
dough pans

Introducing our new aluminum (18 gauge) Tapered Dough Retarding & Refrigerator Storage Pan with cover, also ideal for serving clams on the half shell.



Featuring:

Air Tight — No crust will form on dough
Easy to stack
Takes small storage space
Refrigerates quickly
Sanitary — Easy to clean
Reasonably Priced
Comes to you sterilized



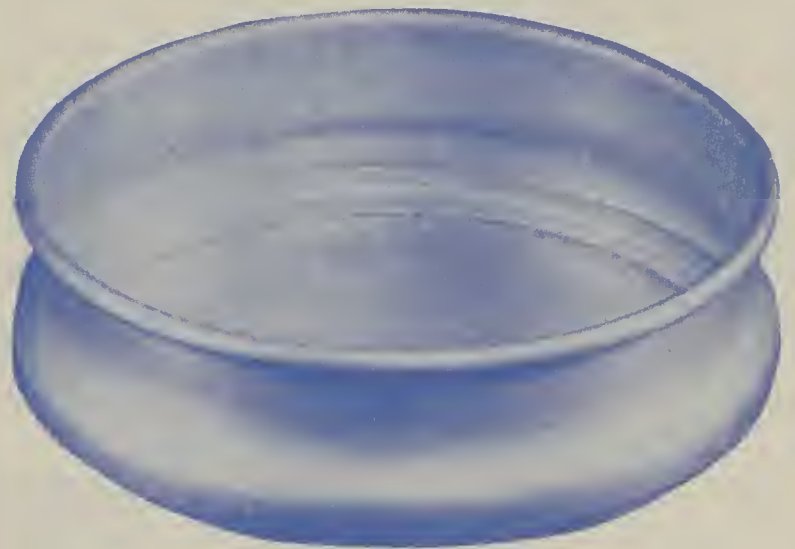
Size: 7 1/4" Top Diam
6 3/4" Bot. Diam.
2" Deep

Cat. #
DP 1000

Packed
12

**Stores Compactly
When Not In Use**

OUR FINEST QUALITY DOUGH RETARDING AND PROOFING, ALUMINIUM PANS



Featuring:

Easy to stack
Takes small storage space
Refrigerates quickly
Sanitary — Easy to clean
Reasonably Priced

Sizes: 7 1/2" diameter
2 1/2" deep

Also

9" diameter
3" deep

(Covers Available)



Cat. No.	Packed	Cover No.	No Broken
DP800	12	DC8	Cartons
DP900	12	DC9	

PIZZA SERVING TRAYS

ROUND ALUMINUM TRAYS

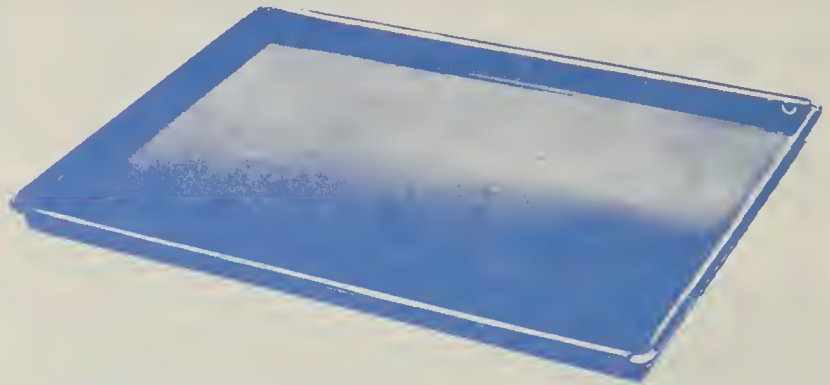


PIZZA
TRAY

Sizes: 10, 12, 15, 17, 19 inches

All pizza serving trays are made from pure high polished hard aluminum. Will give long dependable satisfactory service.

SICILIAN TRAYS



Sizes: 12 x 18"
16 x 16"
17 x 17"

MOZZARELLA SHREDDER



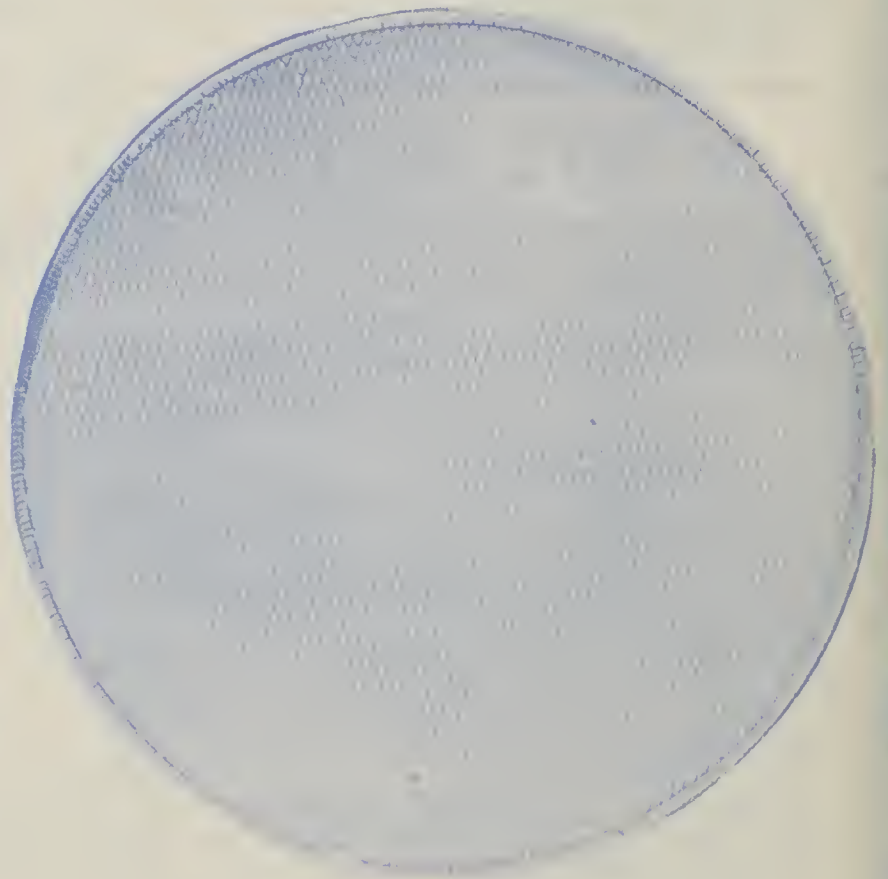
Primarily designed for Pizzerias and take-out shops this model will shred Mozzarella or other soft cheese at the rate of up to 200 lbs. per hour.

Shredding cheese on a Morello machine can save the operator up to 40% in the cost of cheese per pie by providing shredded cheese that is moist, full flavor and that can be spread faster, easier and more uniformly over the top of the pies.

Thousands of Model 300 Morello Machines are in daily use in establishments baking from 300 to 2500 pies per week. Since 1944 they have been proving their economy and dependability. Fabricated of aluminum and stainless steel, these machines are safe and sanitary. Cleaning is simple with Quick Action Clamps which open the front panel. No tools are required.

Complete with 6" Stainless Steel shredding discs and powered by full 1/3 H.P. 115 Volt, A.C. motor.

PIZZA BAKING SCREENS



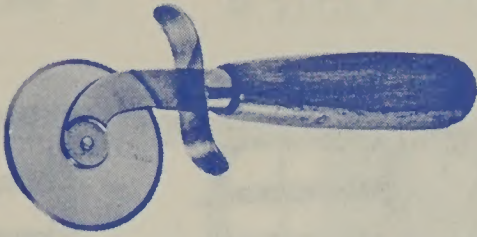
FEATURING:

- Long-lasting expanded aluminum screen.
- Safety Edge . . . Will not come apart.
- Will bake evenly . . . no burnt or soggy spots.
- Will assure repeat sales from satisfied Pizza lovers.

FOUR STOCK SIZES: 12", 14", 16", 18"
(other sizes made to order)

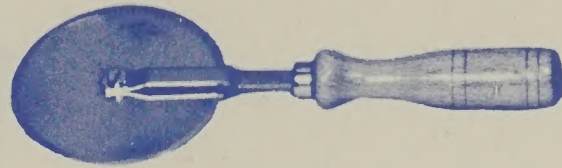
Minimum Order: 1 dozen of a size

PIZZA CUTTERS



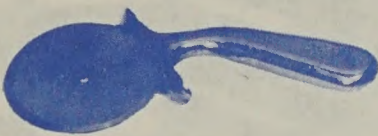
Stainless steel cutting wheel -- Rustless guard as illustrated -- Overall length 7" -- Size of wheel 2½" diameter -- Made in Italy.

LARGE WHEEL PIZZA CUTTER



Hollow ground -- 4" diameter -- Hardened stainless steel blade -- Sure Grip handle --

PIZZA CUTTER

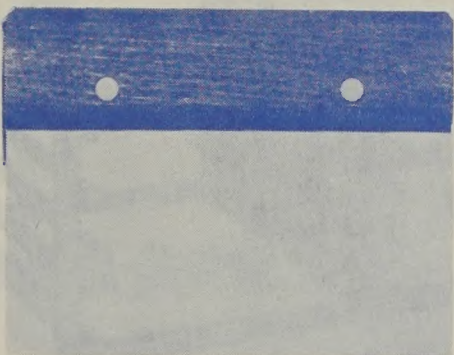


2½" Stainless steel cutting wheel -- Aluminum handle with guard -- Overall length 6¼".

MOULI ROTARY MILL

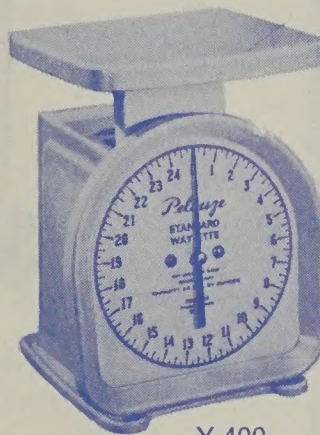


High grade steel with special stain and acid resistant coating -- Three plates included: superfine, medium, coarse -- Rubber grips on legs for secure placement on pots -- 5 Quart Capacity.



DOUGH SCRAPER

A stiff stainless steel 6" blade securely riveted to Rosewood handle for scraping dough from baker's tables quickly and effectively.



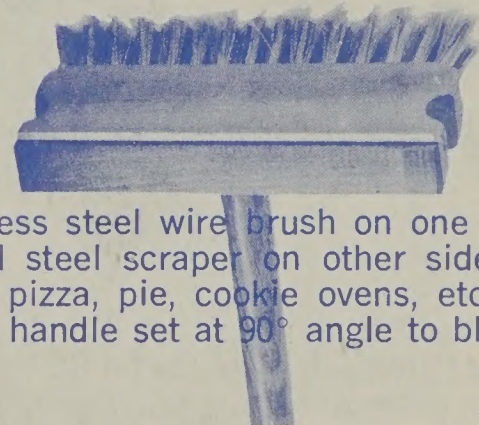
Y 400

scales



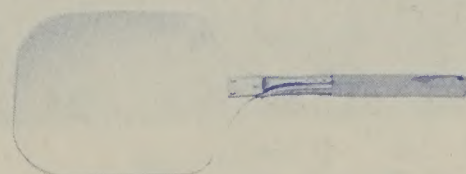
S016

OVEN BRUSH WITH SCRAPER



8" stainless steel wire brush on one side, 8" tempered steel scraper on other side -- For cleaning pizza, pie, cookie ovens, etc. -- 36" threaded handle set at 90° angle to block.

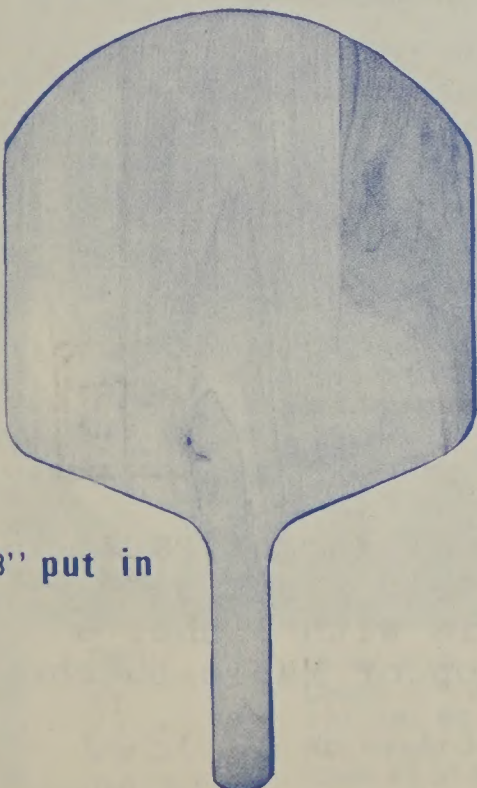
ALUMINUM PIZZA PEEL



Made of aluminum -- Bevelled edges -- Riveted aluminum ferrule with extended polished hard wood handle --

Paddle size 16" x 18" -- Overall Length 40".

Peels

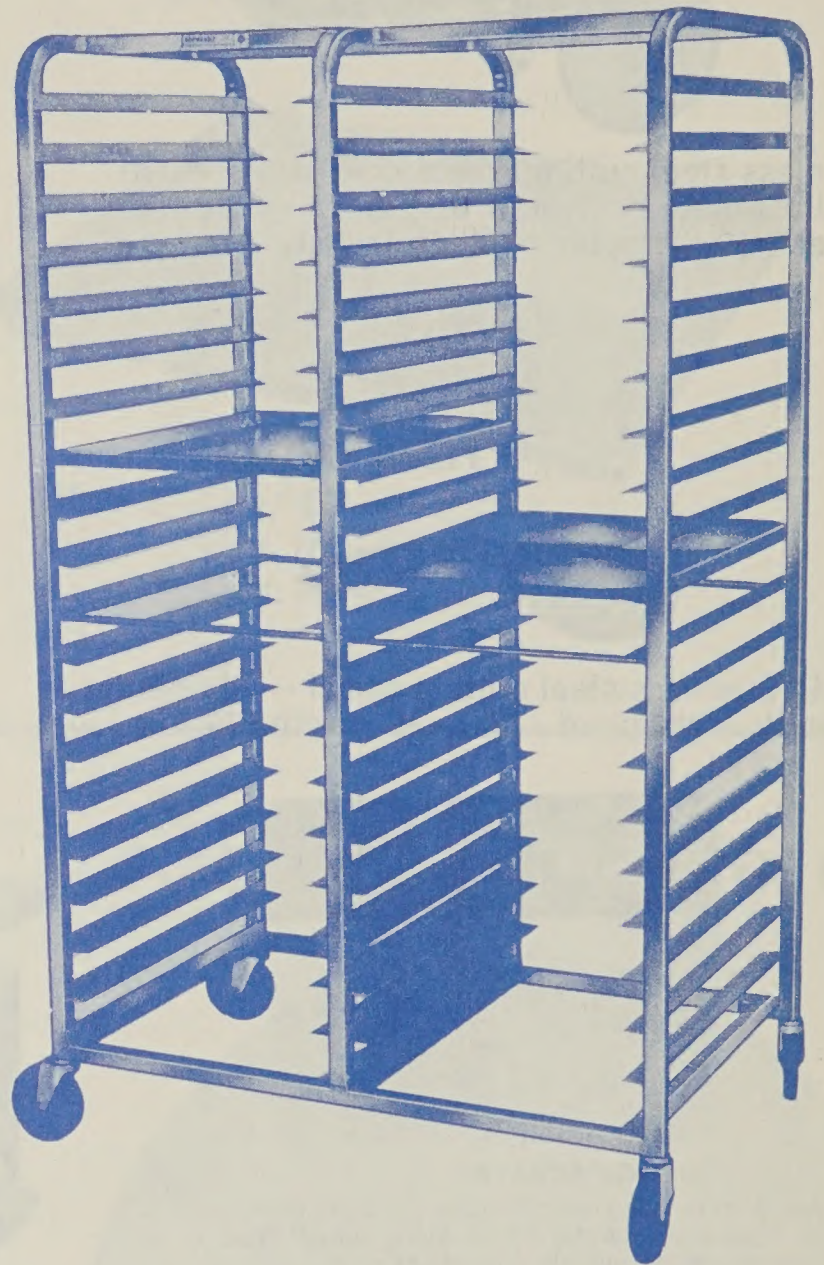
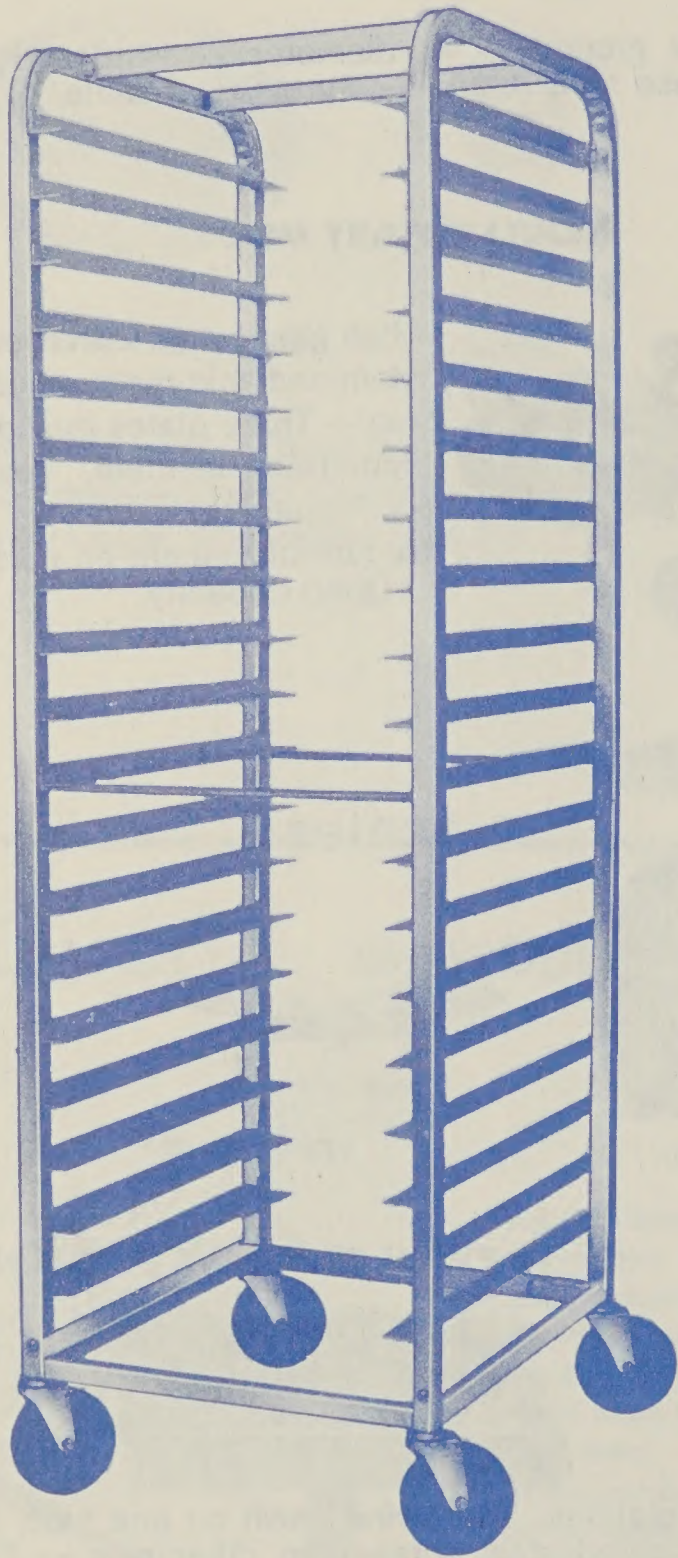


18" put in



take
out

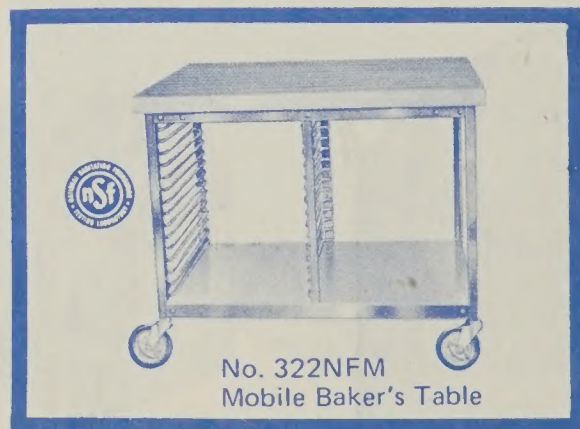
pan racks



Bun Pan Rack - Angle Pan Slides
Transport and store baked goods with these durable all welded mobile racks, available in aluminum or stainless steel and mounted on 5" casters.

Made to order for:

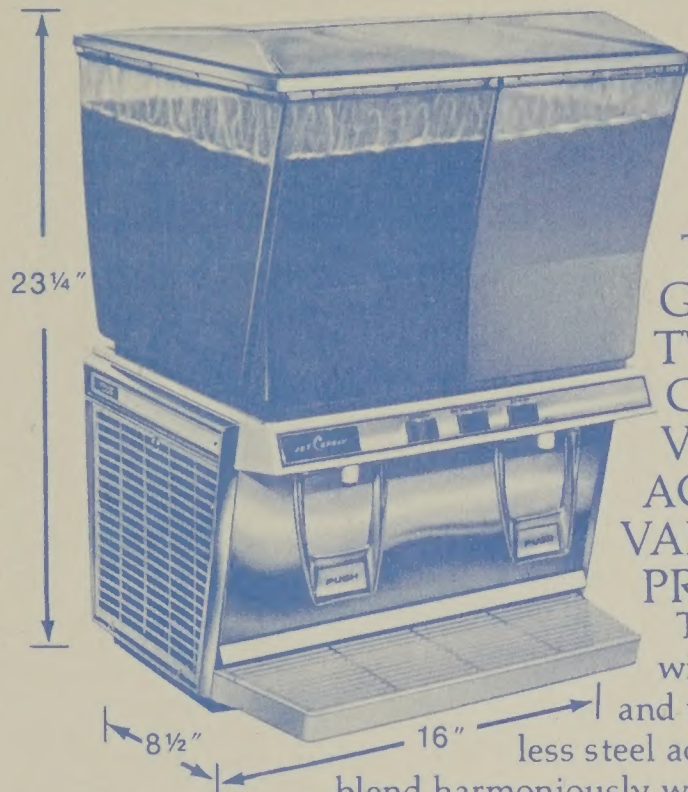
16" x 16" pans,
17" x 17" pans,
12" x 18" pans,
18" x 26" pans.



Half size version of larger rack. On casters, will hold trays side by side. Available with either a stainless steel top or Maple butcher block top.

TWIN JET®

- * unique visual display creates impulse sales
- * delivers dependable performance all year 'round
- * maximum profits in minimum space



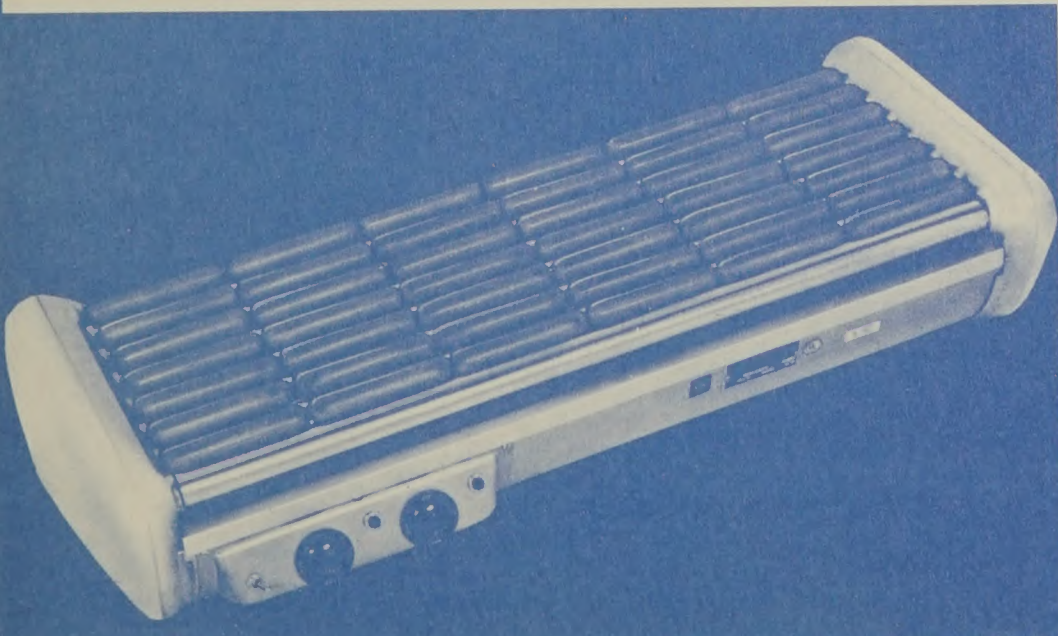
THE NEW GENERATION TWIN JET SPRAY COOLER® ADDS VISUAL DISPLAY ACTION TO A VARIETY OF PRODUCTS

This compact unit, with its beige cabinet and woodgrain and stainless steel accents, is designed to blend harmoniously with today's decor trends. It effectively merchandises a variety of products including syrup drinks, natural juices, cider, wine, mixed bar drinks and health drinks. Beverages can be sprayed or circulated depending on the nature of the drink.

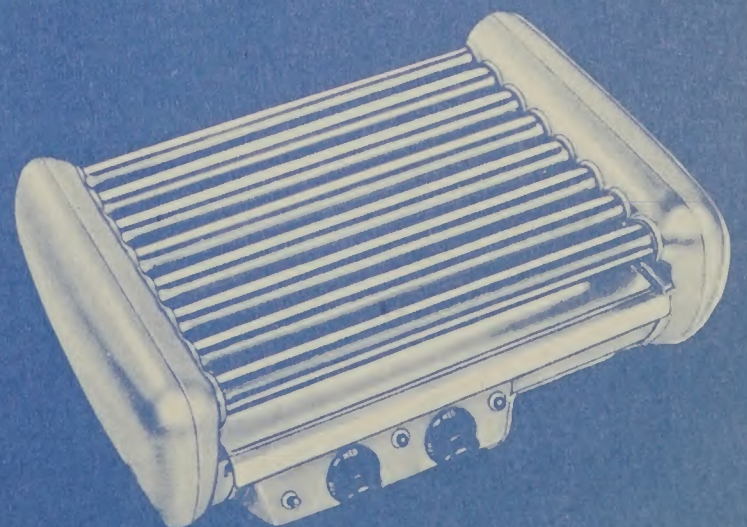
ROLL-A-GRILL

Here are the two ROLL-A-GRILL STANDARDS.

Compact, budget priced units, acclaimed for their outstanding industrial design. Have 8 rollers, with separate heating controls for each set of 4 rollers. Heat can be lowered, increased, or shut off in each set of 4 rollers as required, thereby eliminating any frank losses. All rollers continue to revolve, even when turned to OFF, permitting full display of franks at all times. Have concealed easy-to-clean drip pan. Features easy field maintenance.



Model A-35:
Length 37", Depth 13 1/2", Height 7 1/4"
110 volts, 60 cycles AC, 11.3 Amps, 1300 Watts
Net Weight 34 lbs., Shipping Weight 47 lbs.
Cooks 42 5" franks at a time, 840 per hour.



Model C-14:
Length 23 1/2", Depth 13 1/2", Height 7 1/4"
110 volts, 60 cycles AC, 8.4 Amps, 960 Watts
Net Weight 27 1/2 lbs., Shipping Weight 34 lbs.
Cooks 21 franks at a time, 420 per hour.

VERY
CLASSICS
AT
6650
M71

197-?

THE PRODUCT LINES

